



INN AT
BAY HARBOR

AUTOGRAPH COLLECTION®
HOTELS

EVENTS

BREAKFAST · PAGE 3

BREAKS · PAGE 8

LUNCH · PAGE 14

DINNER · PAGE 22

RECEPTIONS · PAGE 28

BAR PACKAGES · PAGE 35

TECHNOLOGY · PAGE 39

SHIPPING & STORAGE · PAGE 44

GENERAL INFORMATION · PAGE 45

CONTACT · PAGE 47



BREAKFAST

BREAKFAST

PLATED

Served with Sliced Fruit, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

CINNAMON SWIRL FRENCH TOAST · 14

TRIPLE STACK BUTTERMILK PANCAKES · 14

Maple Syrup | Whipped Cream Available Upon Request

Gluten Free Available

SPECIALTY PANCAKES · 16

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

Gluten Free Available

SPECIALTY WAFFLES · 18

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

Gluten Free Available

GOLDEN BELGIAN WAFFLE · 16

Maple Syrup | Whipped Cream Available Upon Request

Gluten Free Available

CLASSIC EGGS BENEDICT · 20

English Muffin, Poached Egg, Canadian Bacon, Hollandaise Sauce

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BREAKFAST

BOXED

Served with Piece of Whole Fruit, Individual Yogurt, and Bottled Water

BREAKFAST SANDWICH · 18

Choice of Bacon or Ham with Egg and Cheese

BAGEL · 16

Whipped Cream Cheese

MUFFIN · 13

Chef's Choice

CONTINENTAL · 19

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

SLICED BREAKFAST BREADS

Butter, Peanut Butter, Local Fruit Preserves

FRESH FRUITS AND BERRIES

YOGURT PARFAITS

With Granola

ASSORTED CEREALS AND CHILLED MILK

OATMEAL

Dried Fruit, Nuts, and Brown Sugar

ORANGE JUICE

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BREAKFAST

CREATE YOUR OWN BUFFET · 28

Served with Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

CHILLED ORANGE JUICE

SCRAMBLED EGGS

FRESH FRUITS AND BERRIES

MEAT

— CHOOSE TWO —

Bacon, Sausage, Canadian Bacon, Ham, Turkey Sausage

POTATOES

— CHOOSE ONE —

Breakfast Potatoes, Herb Roasted Red Skin Potatoes, Hash Browns

BREADS AND PASTRIES

— CHOOSE THREE —

Danish Pastries, Scones, Biscuits, Bagels, Assorted Muffins,

Cinnamon Rolls, Sliced Breakfast Breads

CEREAL AND GRANOLA

— CHOOSE ONE —

Oatmeal, Assorted Cereals and Chilled Milk, Yogurt Parfaits

*An additional \$150 will apply for buffets serving less than 25 guests.

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BREAKFAST

BUFFET ENHANCEMENTS

SCRAMBLED EGGS · 4

SCRAMBLED EGG WHITES · 6

Roasted Tomatoes, Spinach

BREAKFAST SCRAMBLE · 8

Sausage, Bell Peppers, Onions, Cheddar Cheese

EGGS BENEDICT

Traditional · 8

Salmon · 10

EGG AND CHEESE

ENGLISH MUFFINS · 5

ADD

Ham · 2

Bacon · 2

HARD BOILED

EGGS · 6 PER DOZEN

BACON · 5

SAUSAGE · 6

CANADIAN BACON · 7

HASH BROWNS · 3

HERB ROASTED RED

SKIN POTATOES · 3

CORNED BEEF HASH · 8

BISCUITS AND GRAVY · 4

SALMON LOX BAGELS · 9

ASSORTED BAGELS · 5

CHOICE OF TWO CREAM CHEESES

Plain, Cinnamon Brown Sugar, Garlic Chive

SLICED BREAKFAST BREADS · 3

CINNAMON ROLL · 3

COFFEE CAKE · 4

YOGURT PARFAITS · 6

ASSORTED GREEK YOGURTS · 6

KIND® BARS · 4

ASSORTED CEREALS · 3

Chilled Milk

OATMEAL · 5

Dried Fruits, Nuts, and Brown Sugar

MILK ALTERNATIVES · 2

Soy, Almond, or Oat

MIMOSA · 10 each

BLOODY MARY · 12 each

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BREAKS

— BREAKS —

MORNING

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

BAY HARBOR BAKERY · 14

ASSORTED MUFFINS

ASSORTED SCONES

ASSORTED DANISH PASTRIES

EYE OPENER · 17

ASSORTED KIND® BARS

APPLE WEDGES WITH CARAMEL DIP

MINI DOUGHNUT HOLES

COFFEE CAKES

HEALTHY START · 17

FRUIT SKEWERS

CRUDITÉ

Garden Dip

PITA CHIPS

Hummus

ASSORTED KIND® BARS

MIXED NUTS

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— BREAKS —

AFTERNOON

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

SWEET AND SALTY · 15

ASSORTED COOKIES

FUDGE BROWNIES

CANDY BARS

MIXED NUTS

KETTLE CHIPS

French Onion Dip

SOUTH OF THE BORDER · 14

TORTILLA CHIPS

Salsa, Guacamole, Warm Queso Dip

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

ISN'T IT SUNDAE · 10

ASSORTED ICE CREAM BARS

(Continued on Next Page)

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— BREAKS —

AFTERNOON

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

CRUNCH TIME · 16

CELERY STICKS

Peanut Butter

FRUIT SKEWERS

PITA CHIPS

Hummus

TRAIL MIX

ARTISAN CHEESE · 20

DOMESTIC AND IMPORTED CHEESES

SEASONAL FRESH BERRIES

TOASTED CROSTINI

LOCAL FRUIT MARMALADE AND PRESERVES

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BREAKS

ENHANCEMENTS

FRUIT SMOOTHIES (8oz.) · 8

FRUIT YOGURT · 3

FRUIT SKEWERS · 6

ASSORTED KIND® BARS · 4

COFFEE CAKE · 4

DOMESTIC CHEESE
AND CRACKERS · 10

CRUDITÉ · 6
Garden Dip

HARD BOILED EGGS · 6 PER DOZEN

KETTLE CHIPS · 4
French Onion Dip

BLUE CORN TORTILLA CHIPS · 8
Salsa, Warm Queso

TORTILLA CHIPS · 8
Warm Spinach-Artichoke Dip

PITA CHIPS WITH HUMMUS · 4

MIXED NUTS · 20
One Pound

TRAIL MIX · 3

SUNFLOWER SEEDS · 3

PRETZELS · 3
Individual Bag

APPLE WEDGES WITH
CARAMEL DIP · 5

COOKIES AND BROWNIES · 30
One Dozen

COOKIES · 28
One Dozen

BROWNIES · 30
One Dozen

CHOCOLATE-COVERED
STRAWBERRIES · 30
One Dozen

LEMON BARS · 3

ICE CREAM BAR · 5

ASSORTED LARGE CANDY BARS · 4

JUICES · 5
Assorted Bottles

COCA-COLA® PRODUCTS · 4
Assorted

BOTTLED WATER · 4

PATH REUSABLE WATER BOTTLES · 8

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BREAKS

HALF DAY BREAK BUILDER

— 4 Hours —

COLD BEVERAGES · 12

Assorted Soft Drinks, Bottled Waters

HOT AND COLD BEVERAGES · 17

*Freshly Brewed, Regular and Decaf Starbucks® Coffee,
Assorted TAZO® Teas, Soft Drinks, and Bottled Waters*

FULL DAY BREAK BUILDER

— 8 Hours —

COLD BEVERAGES · 14

Assorted Soft Drinks, Bottled Waters

HOT AND COLD BEVERAGES · 19

*Freshly Brewed, Regular and Decaf Starbucks® Coffee,
Assorted TAZO® Teas, Soft Drinks, and Bottled Waters*

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LUNCH

LUNCH

PLATED · 20

Please limit to three choices per group

*Served with Potato Chips, Dill Pickle, Chef's Choice of Dessert,
Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas*

BOXED · 20

Please limit to three choices per group

*Served with Individual Bag of Great Lakes Kettle Chips, Chef's Coleslaw,
Piece of Whole Fruit, Sweet Treat, Bottled Water, and Plastic Cutlery*

GRAND TRAVERSE WRAP

Cherry Chicken Salad

CAPRESE WRAP

Tomato, Pesto, Basil, Mozzarella, Balsamic Reduction

BLACK FOREST HAM WRAP

Ham, Swiss, Tomato, Lettuce, Honey Mustard

DELUXE ROAST BEEF WRAP

Carved Roast Beef, Cheddar, Tomato, Lettuce, Horseradish Aioli

TUNA SALAD WRAP

Tuna Salad, Cheddar, Tomato, Lettuce

TURKEY CLUB WRAP

Turkey, Bacon, Cheddar, Tomato, Garlic Aioli, Lettuce

DELUXE ITALIAN

Ham, Salami, Pepperoni, Provolone, Onion, Shredded Lettuce, Sweet Italian Dressing

CALIFORNIA CHICKEN

Grilled Chicken, Bacon, Lettuce, Tomato, Avocado Aioli

GRILLED CHICKEN CAESAR SALAD

*Hearts of Romaine, Grilled Chicken, Tomato, Parmesan Reggiano,
Garlic Croutons, Caesar Dressing*

VEGGIE HUMMUS WRAP

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LUNCH

SOUP & SANDWICH BUFFET · 30

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

SANDWICHES

— CHOOSE THREE —

GRAND TRAVERSE CROISSANT

Cherry Chicken Salad

CAPRESE WRAP

Tomato, Pesto, Basil, Mozzarella, Balsamic Reduction

BLACK FOREST HAM WRAP

Ham, Swiss, Tomato, Lettuce, Honey Mustard

DELUXE ROAST BEEF WRAP

Carved Roast Beef, Cheddar, Tomato, Lettuce, Horseradish Aioli

TUNA SALAD CROISSANT

Tuna Salad, Cheddar, Tomato, Lettuce

TURKEY CLUB WRAP

Turkey, Bacon, Cheddar, Tomato, Garlic Aioli, Lettuce

DELUXE ITALIAN WRAP

Ham, Salami, Pepperoni, Provolone, Onion, Shredded Lettuce, Sweet Italian Dressing

HOUSE-MADE SOUPS

— CHOOSE TWO —

Chicken Noodle

Tomato Basil

Creamy Potato and Bacon

Creamy Broccoli and Cheddar

Chicken and Rice

Vegetable

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LUNCH

DELI BOARD DELIGHT BUFFET · 32

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

ASSORTED SLICED BREAD

SLICED TURKEY, HAM, SALAMI, AND ROAST BEEF

TUNA SALAD OR CHICKEN SALAD

SWISS, CHEDDAR, AND AMERICAN CHEESES

ASSORTED TOPPINGS

*Tomatoes, Sliced Onions, Lettuce, Pickle Spears, Banana Peppers,
Basil Aioli, Deli Sauce, Dijon Mustard*

CREAMY COLESLAW

KETTLE CHIPS

CHEF'S CHOICE OF DESSERT

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LUNCH

SOUTHERN BBQ · 38

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

SWEET CORNBREAD

CREATE YOUR OWN BBQ SANDWICH

Sandwich Rolls

BBQ Chicken

Pulled Roasted Brisket

ASSORTED TOPPINGS

Tomatoes, Sliced Onions, Lettuce, Swiss, and Cheddar Cheese

HOUSE-MADE MACARONI AND CHEESE

KETTLE POTATO CHIPS

CORN ON THE COB

WATERMELON

STRAWBERRY SHORTCAKE OR BERRY COBBLER

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LUNCH

TASTE OF MEXICO · 40

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

ROMAINE SALAD

Red Bell Peppers, Black Bean and Corn Salsa, Southwest Ranch

CHICKEN TORTILLA SOUP

Avocado Crème-Fraîche

CREATE YOUR OWN FAJITAS

Flour Tortillas

Marinated Chicken Breast

Marinated Flank Steak

Fajita Veggies

ASSORTED TOPPINGS

Lettuce, Shredded Jack Cheese, Sour Cream, Jalapeños, Onions, Tomatoes

TORTILLA CHIPS

Salsa, Guacamole, Warm Queso Dip

SPANISH RICE

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

ENHANCEMENT

CAJUN SHRIMP WITH MANGO SALSA · 5

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LUNCH

TASTE OF ITALY · 39

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Parmesan Reggiano, Roasted Garlic Caesar Dressing

GARLIC BREAD

PARMESAN-ENCRUSTED CHICKEN

Basil Pesto

SPAGHETTI WITH HOUSE-MADE BEEF MEATBALLS

Marinara Sauce

WILD MUSHROOM RAVIOLI

Pesto Cream Sauce

HARICOTS VERTS

ITALIAN LEMON CAKE

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LUNCH

TASTE OF ASIA · 39

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

RED CABBAGE COLESLAW

Broccoli, Sesame Ginger Dressing

EGG DROP SOUP

VEGETARIAN SPRING ROLLS

Sweet Chili Sauce

KUNG PAO CHICKEN

BEEF TERIYAKI

VEGETABLE LO MEIN

STEAMED WHITE RICE

LEMON BARS

FORTUNE COOKIES

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DINNER

DINNER

PLATED

*Served with Dinner Rolls, Choice of One Vegetable and One Starch, and Choice of Dessert,
Fresh Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings
Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas*

FRENCHED CHICKEN · 42

Otto's Farm Free Range Breast, Pan Roasted, Lemon-Basil Pesto

GREAT LAKES WHITEFISH · 41

Tomato-Caper Relish, Citrus Beurre-Blanc

GREAT LAKES WALLEYE · 45

Sautéed, Lemon-Caper Beurre-Blanc

SEARED SALMON · 43

Honey-Soy Glaze

GRILLED SHRIMP WITH GARDEN PASTA · 34

Linguini, Seasonal Local Vegetables, Gulf Shrimp, Crème Sauce

LOBSTER TAIL · MP

BRAISED BEEF SHORT RIB · 44

Red Wine Demi-Glacé

SEARED FILET MIGNON · 58

Demi-Glacé

USDA PRIME DELMONICO · MP

ROSEMARY THYME ROASTED PORK LOIN · 40

Jus Cranberry Reduction

COCONUT QUINOA · 32

Red Quinoa, Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce

STUFFED PEPPER · 32

Seasonal Vegetables, Quinoa, Balsamic Reduction

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DINNER

DUET PLATED

Served with Dinner Rolls, Choice of One Vegetable and One Starch, Choice of Dessert, Fresh Mixed Green with Cucumber, Tomatoes, Red Onions, Carrots, and Assorted Dressing Iced Tea, Freshly Brewed Starbucks Regular and Decaf Coffee, and Assorted TAZO Teas

GREAT LAKES WALLEYE & SEARED FILET MIGNON · 64
Walleye Sautéed, with Lemon-Caper Beurre Blanc, Filet Served Medium, with Demi-Glace

SEARED SALMON & SEARED FILET MIGNON · 62
Salmon with Honey-Soy Glaze, Filet Served Medium, with Demi Glace

SEARED FILET MIGNON & LOBSTER TAIL · MP
Filet Served Medium, with Demi-Glace

Please contact your Event Manager for Custom Duet Plated pairings

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DINNER

BUFFET

*Served with Dinner Rolls, Choice of Two Vegetables and Two Starches, and Choice of Dessert,
Fresh Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings
Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas*

CHOICE OF TWO ENTRÉES · 46

CHOICE OF THREE ENTRÉES · 58

FRENCHED CHICKEN

Otto's Farm Free Range Breast, Pan Roasted, Lemon-Basil Pesto

CHICKEN MARSALA

Sautéed, Marsala Wine and Mushroom Sauce

GREAT LAKES WHITEFISH ·

Tomato-Caper Relish, Citrus Beurre-Blanc

GREAT LAKES WALLEYE

Sautéed, Lemon-Caper Beurre-Blanc

SEARED SALMON

Honey-Soy Glaze

GRILLED SHRIMP WITH GARDEN PASTA

Linguini, Seasonal Local Vegetables, Gulf Shrimp, Crème Sauce

BRAISED BEEF SHORT RIB ·

Red Wine Demi-Glacé

WAGYU FLANK

Demi-Glacé

ROSEMARY THYME ROASTED PORK LOIN

Jus Cranberry Reduction

COCONUT QUINOA

Red Quinoa, Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce

STUFFED PEPPER

Seasonal Vegetables, Quinoa, Balsamic Reduction

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— DINNER —
PAIRINGS

PLATED · CHOOSE ONE OF EACH

BUFFET · CHOOSE TWO OF EACH

STARCH

Baked Potatoes

Roasted Fingerling Potatoes

Garlic Whipped Potatoes

Mashed Yukon Potatoes

Canaroli Risotto

Red Quinoa

VEGETABLES

Haricots Verts

Broccoli

Asparagus

Honey Glazed Carrots

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— DINNER —

ENHANCEMENTS

SALADS

TRADITIONAL CAESAR SALAD · 6

Hearts of Romaine, Parmesan Reggiano, Tomatoes, Garlic Croutons, Caesar Dressing

LAKESIDE SALAD · 8

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

NORTHERN MICHIGAN SALAD · 8

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

B.L.T. WEDGE SALAD · 8

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

DESSERTS

FLOURLESS CHOCOLATE CAKE

TIRAMISU

KEY LIME PIE

ASSORTED SEASONAL FRUIT PIES

ASSORTED CHEESECAKES

CHEF'S CHOICE

*Custom Desserts Available Upon Request,
Please Inquire with Event Manager*

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RECEPTIONS

RECEPTION

COLD HORS D'OEUVRES

— *Per Dozen* —

FRESH CAPRESE BRUSCHETTA · 31

MOZZARELLA TOMATO SKEWERS · 33

GREAT LAKES WHITEFISH MOUSSE · 43

On Cucumber Discs

SEARED TUNA ON RICE CRACKER · 41

Sumo Sauce, Microgreens

SMOKED SALMON RYE CROSTINI · 33

Herb-Infused Cheese

POACHED PEAR, PROSCIUTTO,
AND GOAT CHEESE CROSTINI · 37

ROASTED VEGETABLE AND
GOAT CHEESE CROSTINI · 33

PESTO CHICKEN CROSTINI · 37

SHRIMP SHOOTERS · 57

Cocktail Sauce

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RECEPTION

HOT HORS D'OEUVRES

— Per Dozen —

MINI BEEF WELLINGTON · 39

CAPRESE FLATBREAD · 27

BBQ PORK FLATBREAD · 27

CANDIED BACON · 29

SPINACH ARTICHOKE
FLATBREAD · 27

BACON-WRAPPED
SCALLOPS · 55

BACON-WRAPPED
SHRIMP · 51

SWEET CHILI CHICKEN
KABOBS · 37

PHYLLO-WRAPPED BRIE · 35
Mixed Fruit Marmalade

LAMB LOLLIPOPS · 59
Demi-Glacé

SPANAKOPITA · 31

CRAB RANGOONS · 35
Sweet and Sour Sauce

TERIYAKI BEEF KABOBS · 39
Peppers and Onions

PORK POT STICKERS · 35
Sweet Soy Sauce

VEGETARIAN SPRING
ROLLS · 31
Sweet Soy Sauce

MUSHROOM TARTLETS · 35
Wild Mushroom Duxelle, Asiago Cheese

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RECEPTION

PRESENTATIONS

CRUDITÉ DISPLAY

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

TWENTY-FIVE PEOPLE · 150 FIFTY PEOPLE · 275

FRUIT DISPLAY

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

TWENTY-FIVE PEOPLE · 150 FIFTY PEOPLE · 275

CHEESE DISPLAY

Fresh Fruit, Crostini, Crackers, and Candied Nuts

TWENTY-FIVE PEOPLE · 175 FIFTY PEOPLE · 300

SHRIMP COCKTAIL

PER DOZEN · 57

BRIE EN CROUTE

Raspberry Compote, Crackers, Crostini

TWENTY-FIVE PEOPLE · 75 FIFTY PEOPLE · 100

CHARCUTERIE DISPLAY

Sliced Meats and Cheeses such as Smoked Cheddar, Paradiso, and Gruyere, served with Pickled Asparagus, Marinated Olives, Crostini, and Crackers

TWENTY-FIVE PEOPLE · 300 FIFTY PEOPLE · 550

SUSHI DISPLAY · 18 per roll

CHOOSE UP TO THREE ROLLS, 10 roll minimum

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

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RECEPTION

CARVING

Chef Attended

HERB ROASTED TENDERLOIN OF BEEF · MP

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

PREPARED MR

PRIME RIB OF BEEF · MP

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

PREPARED MR

ROSEMARY-THYME ROASTED PORK LOIN · 16

Sliced Rolls, Apple Cherry Chutney, and Maple Mustard Sauce

**\$150 fee per carver or attendant (recommend 1 per 80 guests). *An additional \$150 will apply for buffets serving less than 25 guests.
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— RECEPTION —
STATIONS

TACO · 26

MARINATED GRILLED CHICKEN

MARINATED FLANK STEAK

SOFT TACO SHELLS

ASSORTED TOPPINGS

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

TORTILLA CHIPS

ENHANCEMENT

Cajun Shrimp and Mango Salsa · 5 PER PERSON

SLIDER BAR · 26

SHAVED BEEF

PULLED BRISKET

PULLED BUFFALO CHICKEN

BRIOCHE SLIDER BUNS

ASSORTED TOPPINGS

Cheese, Lettuce, Sliced Red Onions, Bleu Cheese Dressing, Bistro Sauce

KETTLE CHIPS

FRENCH FRIES

HOUSE-MADE MACARONI AND CHEESE · 18

ASSORTED TOPPINGS

*Bacon, Scallions, Shredded Cheddar and Pepper Jack Cheese,
Broccoli, Sun-Dried Tomatoes*

ENHANCEMENTS

Lobster · 18 PER PERSON

Buffalo Chicken · 12 PER PERSON

(Continued on Next Page)

**150 fee per carver or attendant (recommend 1 per 80 guests). *An additional \$150 will apply for buffets serving less than 25 guests. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.

— RECEPTION —
STATIONS

PASTA BAR · 20

Chef Attended

PASTA

Penne, Tortellini

SAUCE

Tomato-Basil Sauce, Creamy Alfredo Sauce

ASSORTED TOPPINGS

*Zucchini, Yellow Squash, Mushrooms, Onion, Oven-Roasted Tomatoes, Spinach,
Red Pepper, Grated Parmesan Cheese, Freshly Ground Black Pepper*

GARLIC BREAD

ENHANCEMENTS

Grilled Chicken · 7 PER PERSON

Grilled Shrimp · 8 PER PERSON

LOADED POTATO BAR · 18

— CHOOSE TWO —

Garlic Whipped, Sweet Potato, Red Skin Mashed

ASSORTED TOPPINGS

*Cheddar Cheese, Bleu Cheese Crumbles, Bacon, Scallions,
Chives, Broccoli, Pico de Gallo, Sour Cream*

SOUTH OF THE BORDER · 14

TORTILLA CHIPS

Salsa, Guacamole, Warm Queso Dip

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

ENHANCEMENT

Chile Con Queso · 5 PER PERSON

**150 fee per carver or attendant (recommend 1 per 80 guests). *An additional \$150 will apply for buffets serving less than 25 guests.
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subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.



BAR PACKAGES

— RECEPTION —

PREMIUM HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 12

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

RED WINE

— CHOOSE TWO —

Benton Lane Pinot Noir · 42 PER BOTTLE

Donati Claret · 42 PER BOTTLE

Requim Cabernet · 48 PER BOTTLE

Cantena Malbec · 50 PER BOTTLE

WHITE WINE

— CHOOSE TWO —

Crossing Sauvignon Blanc · 38 PER BOTTLE

Sonoma Cutrer Chardonnay · 48 PER BOTTLE

Tolloy Pinot Grigio · 38 PER BOTTLE

Chateau Grand Traverse "Late Harvest" Riesling · 38 PER BOTTLE

SPARKLING

— CHOOSE ONE —

Veuve du Vernay · 36 PER BOTTLE

Veuve Ambal Rosé · 44 PER BOTTLE

BEER

— CHOOSE THREE —

DOMESTIC · 6

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

IMPORT · 7

Blue Moon, Corona, Heineken, Athletic N/A

CRAFT · 8

Founder's All Day IPA, Bell's Two Hearted Ale, Seasonal Michigan Micro Brew

**One bar will be added per 100 guests. Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option.

— RECEPTION —

MICHIGAN SELECT HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 12

*Gypsy Vodka, Gypsy “Petoskey Stone” Gin, Gypsy “Mackinac Island” Rum
Mammoth Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado*

RED WINE

— CHOOSE TWO —

Mackinaw Trail Estate Marquette · 38 PER BOTTLE

Black Star Farms Pinot Noir · 45 PER BOTTLE

Chateau Grand Traverse Gammay Noir · 35 PER BOTTLE

WHITE WINE

— CHOOSE TWO —

Black Star Farms “Sur Lie” Chardonnay · 34 PER BOTTLE

Chateau Grand Traverse “Late Harvest” Riesling · 38 PER BOTTLE

Black Star Farms Pinot Gris · 30 PER BOTTLE

SPARKLING

— CHOOSE ONE —

Mawby “Sex” Brut Rosé · 48 PER BOTTLE

Mawby Blanc de Blanc · 52 PER BOTTLE

BEER · 8

— CHOOSE THREE —

Seasonal Options, Based on Availability

**One bar will be added per 100 guests. Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option.

— RECEPTION —

PLATINUM HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 14

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Pyrat XO Rum, Crown Royal, Ardbeg 10-Year Scotch, Glenfiddich 14 Year Scotch, Woodford Reserve Bourbon, Patron Silver Tequila

RED WINE

— CHOOSE TWO —

En Route Pinot Noir · 84 PER BOTTLE

Quilt Cabernet Sauvignon · 66 PER BOTTLE

Roth 'Heritage' Red Blend · 58 PER BOTTLE

Celani Family Vineyards Robusto · 72 PER BOTTLE

WHITE WINE

— CHOOSE TWO —

Cakebread Sauvignon Blanc · 54 PER BOTTLE

Girard Chardonnay · 72 PER BOTTLE

Anne Amie Pinot Gris · 48 PER BOTTLE

Le Garenne Sancerre · 66 PER BOTTLE

SPARKLING

— CHOOSE ONE —

Veuve Clicquot "Yellow Label" Brut · 95 PER BOTTLE

Veuve Clicquot "Rosé" · 98 PER BOTTLE

BEER

— CHOOSE THREE —

DOMESTIC · 6

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

IMPORT · 7

Blue Moon, Athletic N/A, Corona, Heineken

CRAFT · 8

Founder's All Day IPA, Bell's Two Hearted Ale, Seasonal Michigan Micro Brew

**One bar will be added per 100 guests. Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option.



TECHNOLOGY

TECHNOLOGY

OncoreAV is The Inn at Bay Harbors exclusive provider of Audio & Visual Services

Phone: 616.259.9193

www.oncoreav.com

PACKAGES

SCREEN SUPPORT PACKAGE · 300

Screen, Support Cables, Extension Cord, Power Strip, & AV Cart, & AV Setup Technician(2hrs)

PRESENTATION PACKAGE · 600 (UP TO 150 PEOPLE)

Projector, Screen, Podium w/ Mic, AV Cart, Laptop Audio, Patch into sound system, & AV Setup Technician(2hrs)

PRESENTATION PRO PACKAGE · 850

Projector, Screen, Podium w/ Mic, AV Cart, Laptop Audio, Clicker, Confidence Monitor, Wireless mic, 12 Ch. EQ Mixer, Patch into sound system, & AV Setup Technician(2hrs)

SMALL MEETING · 560

65" Flat Screen TV, Podium, Support Cables, & AV Setup Technician(2hrs)

EXECUTIVE BOARDROOM · 580

65" Flat Screen TV, Sound Bar, HDMI Patch, Support Cables, & Telecommunications, & AV Setup Technician(2hrs)

DJ SOUND SYSTEM · 475

2 JBL Speakers, 1 sub woofer, 1 DJ mixer, 1 Wired Mic (DJ services NOT provided)

HYBRID/VIRTUAL MEETINGS

*We are fully equipped to offer live-streaming services that can be scaled to fit any event. — Call for Pricing**

*Prices are based on daily rate unless specified

**If you do not see what you need listed, please contact Oncore AV

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PACKAGES

RECEPTION MEMORY PACKAGE · 500

Flat panel TV (65" on stand) with your USB or DVD slide show memory reel

RECEPTION UPLIGHTING PACKAGE · 1275

18 Led Uplighting

AUDIO COMPONENTS

WIRED MICROPHONE · 40

WIRELESS MICROPHONE (HANDHELD OR LAVALIER) · 110 LECTERN

MICROPHONE · 45

6 CHANNEL MIXER · 75

12 CHANNEL EQ MIXER · 110

POWERED SPEAKER AND STAND · 120

POWERED SUBWOOFER · 85

PATCH TO HOUSE SOUND · 75

LAPTOP AUDIO CONNECTION · 35

MIC STAND · 35

SHURE DIS AUDIO SYSTEM

CCU BASE STATION · 500

CARDIOID 16" GOOSENECK MICROPHONE WITH CONFERENCE UNIT · 115

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VIDEO COMPONENTS

80" LCD FLAT SCREEN TV W/ STAND · 550

65" LCD FLAT SCREEN TV W/ STAND · 400

DVD/BLU RAY PLAYER · 55

HDMI CABLES · 450

7' X 12' FASTFOLD SCREEN · 5-20

HD VIDEO DIGITAL RECORDING · 550

HD CAMERA WITH TRIPOD · 350

PROJECTION

2000 LUMEN LCD PROJECTOR · 350

5000 LUMEN LCD PROJECTOR · 500

9'X16' FASTFOLD SCREEN · 450

7'X12' FASTFOLD SCREEN · 250

8.5'X14' FASTFOLD SCREEN · 350

6'X8' TRIPOD · 125

LIGHTING COMPONENTS

LED FLOOD LIGHTS · 100 PER FIXTURE

UP LIGHTING · 55 PER FIXTURE

INTELLIGENT LIGHTING PACKAGE · CALL FOR PRICING

CUSTOM GOBO W/LIGHT FIXTURE · CALL FOR PRICING

TELECOMMUNICATIONS

POLYCOM SPEAKERPHONE · 150

*Prices are based on daily rate unless specified

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MISCELLANEOUS

ADHESIVE FLIPCHART W/ MARKERS · 45

AV CART W/ SKIRT · 55

WHITEBOARD · 55

EASEL · 20

LAPTOP · 250-300

PRESENTATION REMOTE/CLICKER · 35

WIRELESS SPEAKER TIMER · 150

42" CONFIDENCE MONITOR · 150

PERFECT CUE · 110

LECTERN (*Without Microphone*) · 50

LECTERN (*With Wired Microphone*) · 60

LECTERN (*With Wireless Microphone*) · 125

PIPE AND DRAPE (*Black and White*) · 12.50 PERSQUARE FOOT

PIPE AND DRAPE (*Colors*) · *Call for Pricing*

ELECTRICAL POWER

POWER STRIP · 15

EXTENSION CORD · 20

LABOR (PER HOUR)

Audio, Visual, Lighting, & Camera Engineer

8AM-5PM · 80

5PM-8AM · 120

HOLIDAYS · 165

*Prices are based on daily rate unless specified

**If you do not see what you need listed, please contact Oncore AV

**Oncore AV reserves the right to adjust prices at anytime.

SHIPPING & STORAGE

SHIPPING

Out-Bound Handling Fee of 10 dollars will be applied to each package

OUTBOUND FREIGHT/SHIPPING · *Based on Weight*

SHIPPING POLICY

In order to assure arrival and timely processing of your packages, please use the following format on your shipments. Please be sure to include FIRST and LAST name of the person who will be receiving the package at the hotel. Provide detailed return address information, including phone number. Groups, meetings, conferences and all events, please list the title of your group or event and the dates of the program on the shipping label. Please ensure if sending multiple pieces that they are listed as “1” of “total number” of packages in the shipment.

EXAMPLE

Name of Guest to Receive Package

Inn at Bay Harbor
3600 Village Harbor Drive
Bay Harbor, MI 49770

Event Name/Event Manager's Name/Box # _ of # _

STORAGE

*Due to limited storage facilities, please ship all packages to arrive
no more than one week prior (7 Days) to your event*

STORAGE OF BOXES · 25 PER BOX, PER DAY

STORAGE OF PALLETS · 150 PER PALLET, PER DAY

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 25 person minimum is required for all buffets and stations. For optimal quality, food is displayed for a maximum of 90 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. 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. All loading and unloading must be done in the Loading Dock area.

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.

AUDIOVISUAL POLICY

Inn at Bay Harbor's exclusive AV provider is Oncore AV, who provides stunning audiovisual services. A representative from Oncore AV will work with you one on one to provide stunning audiovisual services to fit your specific needs, making your event even more memorable.

We'd be delighted to host and customize your event!

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

FOR RESERVATIONS 888.906.5972 | F 231.439.4122