BOYNE MOUNTAIN

2023 BANQUET & AV GUIDE

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GROUP RESUMÉ AND BANQUET EVENT ORDER

Conference details to be confirmed 30 days prior to the group's first day of arrival.

All meeting room layout, set-up and diagrams must be pre-approved and in accordance with the state and local fire codes.

All planned food and beverage, meeting room rental, audiovisual and equipment rentals are subject to taxes, 21% service fee and the current Michigan state sales tax, which is 6%. Taxes are subject to change.

Group resume and banquet event orders to be signed and returned 21 days prior to the first arrival date.
Any modifications to arrangements shall require mutual written approval from both parties. Subsequently, any changes may affect the rates established as written.

BOYNE policy prohibits food from being removed from a buffet.

Depending on inclement weather at BOYNE'S discretion Food & Beverage may be moved inside so the food quality is not compromised.

The Resort has the following policy with respect to signs: signs displayed outside function rooms should be freestanding or on an easel and of professional quality. No adhesive other than Resort approved tape should be used to affix a sign to a wall. The Resort will approve and assist in the placement of all signs.

Extending past recommended times for meal functions will result in a 15% surcharge of the menu price for every additional 30 minutes.

To ensure optimal quality, buffets will be left up for a maximum of two hours.

Boyne policy and MI State Liquor Laws prohibits food and beverage from being brought into or consumed in a private banquet facility.

Boyne Mountain is a cashless resort.

GUARANTEES

In order to provide optimum service, a final guaranteed count of the number of guests in attendance is required 80 business hours in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. If a guarantee is not received 80 business hours in advance, the expected number of attendees specified at the time of booking will prevail. We will be prepared and set the room to serve 5% above your guarantee. If more than the guarantee are served, you will be billed for the actual number of guests served. Sunday, Monday and Tuesday event counts are due by 2 p.m. the preceding Thursday

FUNCTION ROOMS

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, BOYNE reserves the right to transfer the function to a more appropriate space. As other groups may be utilizing the same room you are prior to, or following your function, please adhere to the times agreed upon. Should your time schedule change, please notify us and every effort will be made to accommodate your request.

BOYNE MOUNTAIN'S EXCLUSIVE AV

Boyne Mountain's exclusive AV provider is Oncore AV, who provides outstanding audiovisual services. A representative from Oncore AV will work with you one on one to provide the audiovisual services to fit your specific needs, and making your event even more memorable.

Oncore AV
616.259.9193
www.oncoreav.com

CANCELLATION POLICY

Cancellation of confirmed meal functions will be billed at 100% of the expected revenue of the meal if canceled within 30 days of the group arrival. No menu changes within 10 days of first event.

SAFETY

BOYNE will NOT be responsible for damage or loss of any merchandise or articles left on property prior to, during, or following a function. You may arrange for security in advance of your function. See your BOYNE representative for specific details. At the discretion of BOYNE, security personnel may be required for certain functions. The charge for this service will be added to your bill.

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 other 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

Boyne Mountain

One Boyne Mountain Road

Boyne Falls, MI 49713

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

STORAGE

Fees are charged to group unless other arrangements have been made.

Storage and Moving of Package • 25 per package

Storage and Moving of Pallets • 150 per pallet

EXHIBIT TABLE

Display Table • 40 per stay
covered, and a skirted 8' table

Vendor Table • 60 per stay
covered, skirted 8' table, two chairs, and a wastebasket

ELECTRICAL

Power Strip • 15 per stay

Electrical Cord • 10 per stay

BANNERS

Boyne Mountain Staff will hang in designated areas & remove

Inside Banner • 25 each

Outside Banner • 50 each

DANCE FLOOR & RISERS

21'x21' Dance Floor • 625 per day (Indoor/Outdoor)

6'x8' Risers • 60 per section per day (10 Sections)
Comes with one set of stairs • height options 18" or 32".

Risers are for indoor use only

ONSITE RENTAL EQUIPMENT

Easel (Max of 15) • 6 per day

Hightop Cocktail Table (23") • 20 per day

4' Skirted Table • 15 per day

6' or 8' Skirted Table • 15 per day

48" Round Table (seats 6-8) • 20 per day

60" Round Table (seats 8-10) • 20 per day

54"x54" White Linen • 10 per day

72"x72" White Linen • 10 per day

52"x114" White Linen • 10 per day

Table Skirting per table/per day • 35 per day

Blue Banquet Chair • 4 per day

Wastebasket • 2 per day

Recycle Bin • 2 per day

Gas Grill Rental (Limited availability) • 72 hours notice required • On grounds only • 75 per standard grill per day • 100 per large grill per day • Both size grills includes propane

CONTINENTAL BREAKFASTS

Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
$100 service fee for fewer than 50 guests. Maxium of two hours. Includes juice, coffee and tea service

The Meeting Administrator • 18

Sliced fresh fruit, assorted individual yogurt, bagels, cream cheese, butter and preserves.

Healthy Start • 19

Sliced fresh fruit, assorted yogurts, steel-cut oatmeal with skim milk, brown sugar, and dried fruit toppings, with an assortment mini muffins.

PLATED BREAKFAST

Will be served when all of the group arrives.
Includes juice, coffee and tea service.
Maximum of 50 guests.

Mountain Morning • 20

Farm fresh scrambled eggs, bacon or sausage links, breakfast potatoes and toast.

French Toast • 21

Garnished with berry compote, whipped cream and maple syrup. Served with bacon or sausage links.

Buttermilk Pancakes • 21

Stack of fluffy pancakes with warm maple syrup. Served with your choice of bacon or sausage links.

Eggs Benedict • 24

Two poached eggs and Canadian bacon set atop two English muffins with Hollandaise sauce. Served with breakfast potatoes.

Biscuits n' Gravy • 20

Two eggs and breakfast potatoes

BREAKFAST BUFFETS

Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
$100 service fee for fewer than 50 guests. Maxium of two hours. Includes juice, coffee and tea service.

The Monument • 23

Sliced seasonal fruit, farm fresh scrambled eggs with cheddar, bacon, sausage links, assorted toasts, breakfast potatoes and pancakes with warm maple syrup.

The Alpine • 26

Assorted Danishes, muffins, bagels, cream cheese, butter, preserves, sliced fresh fruit, yogurt and granola parfaits, broccoli and smoked cheddar quiche and smoked salmon lox.

ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour with breakfast buffet.

Hard Boiled Eggs • 12 per dozen

Eggs Benedict • 7 per person

Broccoli or Smoked Cheddar Quiche •7 per person

Chef-Attended Omelet or
Belgian Waffle Station • 8 per person
**A $100.00 fee is assessed for all chef-attended stations*

Yogurt Bar • 8 per person
Includes 3 different yogurts (vanilla, strawberry and blueberry) raisins, granola, dried fruit and nuts.

Sausage, Egg and Cheese Breakfast Sandwiches • 9 each

Assorted Cold Cereals and Milk • 6 each

Turkey Bacon or Turkey Sausage Links • 6 per person

Steel-Cut Oatmeal with milk, raisins and brown sugar • 6 per person

Smoothie Station (minimum of 25 people) -
Triple Berry and Mango Burst • 8 per person

BLOODY MARY BAR

**A minimum of 40 drinks must be purchased, if this minimum is not met the difference will be billed to the master account. Based on 90 minutes.*

New Amsterdam Vodka • 12 each

Titos Vodka • 14 each

Snack Stick

Cheddar

Pepper Jack

Pickles

Celery

Olives

Limes

Hot Sauce

Worcestershire Sauce

MIMOSA BAR

**A minimum of 40 drinks must be purchased, if this minimum is not met the difference will be billed to the master account. Based on 90 minutes.*

Prosecco • 10 each

Orange, Grapefruit, and Pineapple Juice

Orange slices, Raspberries , Strawberries, and Blueberries

***If you wish to do both a Mimosa and Bloody Mary bar, a minimum of 70 drinks total must be purchased, if this minimum is not met, the difference will be billed to the master account.*

BEVERAGES A LA CARTE

Coffee • 49 per gallon | 25 per pot
Includes creamer and sugar

Decaffeinated Coffee • 49 per gallon | 25 per pot
Includes creamer and sugar

Starbucks Coffee • 55 per gallon | 28 per pot

Assorted Herbal Teas • 4 per tea bag

Iced Tea • 38 per gallon | 21 per carafe

Lemonade • 38 per gallon | 21 per carafe

Fruit Punch • 38 per gallon | 21 per carafe

White or Chocolate Milk • 38 per gallon | 21 per carafe

Hot Chocolate • 40 per gallon | 22 per pot

Hot Chocolate packets | 5 per packet

Orange, Cranberry or Apple Juice • 40 per gallon | 22 per carafe

Dasani Bottled Water 20oz • 4 each

Bottled Water 10oz • 3 each

Assorted Coca-Cola 12oz. can • 3.75 each

Powerade • 5 each

Assorted Bottled Juice • 7 each

Pellegrino Sparkling Mineral Water, 5oz • 7 each

Monster • 6 each

Iced Tea or Lemonade 20oz • 4 per bottle

BAKERY ITEMS A LA CARTE

Homestyle Mini Muffins • 14 per dozen

Assorted Large Danish • 42 per dozen

Assorted Donuts • 36 per dozen

Assorted Scones • 42 per dozen

Bagels with Cream Cheese, Butter, and Jellies • 36 per dozen

SNACK ITEMS A LA CARTE

Whole Fresh Apples, Oranges and Bananas • 36 per dozen

Individual Bags of Chips or Pretzels • 3.5 each

Assorted Granola Bars • 3.5 each

Kind Bars • 5 each

Assorted Cookies • 30 per dozen | 3 dozen minimum

Fudge Brownies • 36 per dozen

Rice Krispie Treats • 24 per dozen

Chocolate Covered Strawberries • 48 per dozen

Assorted Ice Cream Novelties • 60 per dozen

Individual S'more in a bag • 48 per dozen

THEMED BREAKS

Based on one hour with a 25 person minimum. For each additional 30 minutes, add 2 per person. 100 service fee for fewer than 25 guests.

Solace Rejuvenation • 12
Crisp vegetable crudités with hummus, granola bars, whole fresh fruit, and a deluxe dried fruit and nut mix.

At the Movies • 13
Popcorn, candy bars, tortilla chips, salsa, soft pretzel sticks with mustard and hot cheese sauce.

DRY SNACKS A LA CARTE

Pricing based on per 25 guests.

Freshly Popped Popcorn • 30

Pretzels • 30

Potato Chips and French Onion Dip • 35

Chex Mix • 38

Deluxe Trail Mix • 58

Tortilla Chips and Salsa • 45

Mixed Nuts • 55

LUNCH ENHANCEMENTS

Soup • 7

Select One
Tomato-Basil Bisque GF
Beef Barley
Classic Chicken Noodle
Minestrone GF
Broccoli Cheddar
Cream of Mushroom
Gazpacho GF
Loaded Baked Potato
Butternut Squash Bisque

PLATED SALADS

All salads are served with rolls and butter. Includes iced tea, lemonade, coffee and tea service.

Cobb Salad • 23 • GF
Mixed greens, grilled chicken, bacon, avocado, bleu cheese, tomato, hardboiled egg, and choice of dressing.

Arugula Watercress Salad • 20 • GF
Granny Smith apple sticks, goat cheese, toasted pine nuts, dried cranberries, and lemon blood orange vinaigrette.

Add tuna, chicken, salmon, or shrimp • 7 per person.

Northern Michigan Salad • 21 • GF
Arcadian Harvest Blend, grilled chicken, gorgonzola, dried cherries, toasted walnuts, and green apple vinaigrette.

Grilled Chicken Caesar Salad • 23
Romaine, grilled chicken, garlic croutons, shaved parmesan, and creamy Caesar dressing.

Caprese Salad • 20 • GF
Mozzarella, heirloom tomatoes, fresh basil, and balsamic vinaigrette.

PLATED SANDWICHES

All sandwiches are served with house-made potato chips and a pickle spear. Substitute veggie chips for 2 per person. Includes iced tea, lemonade, coffee and tea service.

Italian Grinder • 21
Salami, ham, provolone, tomato, onion, banana peppers, and Italian dressing on a grinder sub.

Michigan Chicken Salad Croissant • 20
Homemade chicken salad with northern Michigan cherries, celery, walnuts, and leaf lettuce on a flaky croissant.

Smokin' Granny Wrap • 22
Buffalo chicken by Boar's Head, smoked bacon, cheddar, granny smith apple sticks, toasted sunflower seed-cranberry sauce, honey lime chipotle aioli, and cheddar encrusted garlic herb wrap.

Croissant Club • 21
Turkey, ham, bacon, cheddar, lettuce, tomato and mayonnaise on a flaky croissant.

Roast Beef • 25
Roast beef, boursin cheese, lettuce, tomato, onion and bistro sauce on a soft onion roll.

PLATED LUNCHEON ENTREES

All entrees include a garden or Caesar salad, rolls and butter and chef's choice vegetable. Includes iced tea, lemonade, coffee and tea service.

Pan Seared Pork Loin • 26
Pan seared pork loin with fuji apple chutney. Served with rice pilaf.

Sautéed Chicken Breast • 26
Chicken breast finished with a boursin cream sauce and raspberry drizzle. Served with rice pilaf.

Great Lakes Whitefish • 28 • GF
Broiled whitefish finished with lemon-thyme butter sauce. Served with rice pilaf.

Quinoa Stuffed Pepper • 24 • V/GF
Vegetables and quinoa stuffed into a bell pepper then roasted.

Countryside Ratatouille • 21 • V/GF
Seasoned eggplant, zucchini, squash, and seasonal vegetables, and sautéed in vegetable stock.

Dessert • 6

Select One
Fresh Fruit Cup V/GF
Chocolate Mousse GF
German Chocolate Cake
Traditional Carrot Cake
New York Cheesecake
Tiramisu

GF - Gluten Free: A gluten free bread available at an additional charge 1 per person

V - Vegan

Limit of 3 plated lunch options, count for each option required with meal count

BOXED SANDWICHES & SALAD

Limit of 3 selections

All box lunches or salad include: One Sandwich or salad, whole fruit, dry snack, cookie and Dasani bottled water.

Gluten free bread available

• 1 Additional charge, per person

Roast Beef & Cheddar • 22

A soft roll layered with roast beef, cheddar, onion, tomato, leaf lettuce, and bistro sauce on the side.

Ham & Cheese • 22

A soft roll layered with ham, cheddar, onion, tomato, leaf lettuce, and bistro sauce on the side.

Corned Beef Sandwich • 22

Corned beef, swiss, lettuce, and tomato on marble rye with Thousand Island dressing, and mustard on the side.

Turkey BLT Wrap • 22

A whole wheat wrap with turkey, bacon, lettuce, tomato and soft herb French cheese.

Tuna Sandwich • 22

A traditional mayonnaise based white albacore tuna salad, leaf lettuce, tomato, and provolone on a soft roll.

Veggie Roll • 22

A whole wheat wrap stuffed with cucumber, onion, green pepper, tomato, shredded mozzarella and hummus.

Southwestern Spiced Salad • 22

Arugula, marinated cucumber, grape tomatoes, shaved red onions, herb spiced vinaigrette. Served with a luncheon roll and butter.

Based on one hour. For each additional 30 minutes add 2 per person. There is a 100 service fee for fewer than 50 guests, 25 person minimum. Two hour maximum for buffets. Served with iced tea, lemonade, coffee and tea service. Gluten free bread available for an additional charge, per person

Soup & Salad Bar • 19

Salad bar of spring mix and romaine lettuce with cherry tomatoes, onions, olives, cucumbers, broccoli, carrots, shredded cheese, croutons, diced eggs, sunflower seeds, dried cranberries, assorted dressings and vinaigrettes. Chef's choice cold salad, garlic breadsticks, and choice of two soups.

Select One
Tomato-Basil Bisque GF
Beef Barley
Classic Chicken Noodle
Minestrone GF
Broccoli Cheddar
Cream of Mushroom
Gazpacho GF
Loaded Baked Potato
Butternut Squash Bisque

Add chicken or beef strips • 3 per person

Director's Deli Board • 27 lunch | 35 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. A deli display featuring shaved ham, smoked turkey, roast beef, cheddar and swiss. Served with assorted sandwich breads, wraps, tomato, lettuce, onion, mustard, mayonnaise, deli sauce, potato chips, and assorted dessert bars.

Add tuna salad, egg salad, chicken salad or roasted vegetable platter 2 per person.

Mario's Pizza Buffet • 25 lunch | 32 dinner

Garden tossed salad bar with cherry tomatoes, carrots cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. An assortment of housemade 12 slice pizza, and garlic breadsticks with marinara sauce. Includes an assortment of cookies and brownies.

Lakeside Grille • 29 lunch | 36 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. Michigan-style potato salad, traditional baked beans, and fresh corn on the cob. Grilled hamburgers, bratwursts, and hot dogs. Served with cheddar, swiss, lettuce, tomato, pickle, onion, pickle relish, sauerkraut, mustard, ketchup and mayonnaise. Includes an assortment of cookies and brownies.

Add grilled chicken breast, turkey burgers, or veggie burgers • 3 per person.

South of the Border • 28 lunch | 35 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. Tortilla chips, salsa, queso dip, refried beans and Spanish rice. Beef wet burritos, seasoned ground beef, tacos with hard and soft shells, beef, and chicken fajitas. Served with grilled onions, peppers, shredded cheese, chopped tomatoes, shredded lettuce, and sour cream. Includes fruit filled empanadas.

Little Italy • 28 lunch | 35 dinner

Caesar salad bar with romaine, garlic croutons and creamy Caesar dressing. Garlic breadsticks with marinara. An antipasto display featuring sliced salami, ham, mozzarella, roasted peppers and olives. Baked ziti with authentic Italian sausage, and chicken piccata. Baked vegetarian lasagna, and Italian-seasoned zucchini and squash. Includes Tiramisu.

Executive Deli Luncheon • 27 lunch | 35 dinner

75 per maximum.

Salad Option (select two):
Chilled Pasta Primavera
Creamy Coleslaw
Michigan-style Potato Salad
Thai Chicken Noodle Salad
Greek Farmer's Salad

Sandwich & Wrap Option (select three):
Prosciutto, hard salami, mozzarella, roasted red peppers and pesto on focaccia bread.

Herb and pepper roasted sirloin with boursin cheese on a hoagie roll.

Roasted chicken with lettuce, tomato, and sun-dried aioli on a whole wheat hero.

Roasted turkey with caramelized onions, swiss and bistro sauce on focaccia bread.

Traditional mayonnaise based or oil and lemon based white albacore tuna salad, lettuce, and tomato in a pita pocket.

Grilled vegetable sandwich with provolone and sun-dried tomato aioli on ciabatta bread.

Dessert Option (select two):
Chocolate Chip Cookies, Chocolate Dipped Strawberries GF, Fudge Brownies, or Apple Strudel

Based on one hour. For each additional 30 minutes add 2 per person. There is a 100 service fee for fewer than 50 guests, 25 person minimum. Two hour maximum for buffets. Served with iced tea, lemonade, coffee and tea service.

Great Lakes Luncheon • 29 pick two | 34 pick three
Dinner 35 pick two | 40 pick three

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons, carrots, and assorted dressings. Luncheon rolls with butter. Pasta salad and marinated cucumber-tomato salad. Includes chef's choice vegetable and dessert.

Beef & Pork Options:
Sliced Flank Steak with Wild Mushroom Demi Glace

Sirloin Stroganoff with Kluski Noodles

Whole Roasted Pork Loin with Michigan Maple Glaze

Poultry Options:
Creamed Brie and Apple Stuffed Chicken Breast

Chicken Marsala with Cremini Mushrooms and Trottole Pasta

Roast Turkey Tenderloin with Turkey Sausage, Cranberry and Walnut Stuffing

Fish Options:
Camp-Style Cod with Bacon, Caramelized Onions and Almonds • GF

Grilled Salmon with Honey-Peach Salsa • GF

Parmesan or Potato Encrusted Great Lakes Whitefish with Lemon-Caper Buerre Blanc

Vegetarian Options:
Eggplant Parmesan -
Breaded eggplant, mozzarella cheese, marinara sauce and parmesan

Quinoa Stuffed Pepper -
Vegetables and quinoa stuffed into a bell pepper then roasted. • V/GF

Vegetarian Lasagna Roulades
with grilled fresh vegetable ragout

Starch Options (choose one):
Oven Roasted Potatoes
Rice Pilaf
Garlic or Yukon Gold Mashed Potatoes

GF - Gluten Free

V - Vegan

ASSORTED DIPS & SPREADS

Serves 25 people

French Onion Dip with Potato Chips • 50 • GF

Roasted Red Pepper Hummus with Pita Crisps • 75

Seven Layer Mexican Dip with Tortilla Chips • 75 • GF

Spinach Artichoke Dip with Pita Crisps • 95

Warm Crab Dip with Pita Crisps • 125

CHILLED HOR D'OEUVRES

3-5 pieces per person is recommended.
Price is based on 25 pieces.

*Selected items * may be hand passed to your guests for an additional $25.00 service fee per hour, per server.*

Assorted Sushi (California, Spicy Tuna and Cucumber Rolls) • 90 • GF

*Avocado and Tomato Tartlets • 50

*Fresh Fruit Kabobs • 50 • V/GF

*Fresh Tomato-Basil Bruschetta • 50

*Italian Sausage and Tomato Tartlets • 50

Shrimp Cocktail • 80 • GF

Smoked Whitefish • 200 (serves 50) • GF
Served with assorted crackers.

*Walnut, Apple, and Gorgonzola Strudel Bites • 50

*Wild Mushroom Bruschetta • 50

HOT HOR D'OEUVRES

3-5 pieces per person is recommended.
Price is based on 25 pieces.

Apple and Brie Quesadillas • 55

Asparagus and Cheese Phyllo Puffs • 80

Chicken Strips or Bone-In Chicken Wings • 75

Choice of 2 sauces: buffalo, asian sesame, cherry BBQ, or maple-sriracha. Choice of ranch or blue cheese and celery.

Crab Cakes with Cajun Remoulade • 135

Jalapeno Poppers with Ranch • 65

Lamb Lollipops with Mango Cranberry Chutney • 250 • GF

Margherita Pizzettes • 55

Meatballs Au Poivre or Sweet and Sour • 55

Miniature Beef Wellingtons • 125

Miniature Spanakopita • 60

Pesto and Mushroom Pizzettes • 55

*Sausage Stuffed Mushroom Caps • 85 • GF

* Scallops Wrapped in Bacon • 150 • GF

Wild Mushroom Quesadillas with Sour Cream and Salsa • 55

GF - Gluten Free V - Vegan

DISPLAYS

Serves 25 (small), 50 (medium), or 100 (large) guests.

Artisan Cheese & Crackers • 195 | 270 | 505

An array of domestic and imported cheeses, garnished with grapes and berries. Served with assorted crackers.

Vegetable Crudités • 110 | 190 | 330 • V/GF

Asparagus, cucumbers, carrots, celery, broccoli, grape tomato, mushrooms, and zucchini. Served with choice of roasted red pepper hummus or spinach dip.

Seasonal Fresh Fruit & Berries • 120 | 210 | 370 • V/GF

Assorted fresh seasonal fruit and berries. Served with choice of chocolate fondue or yogurt dip. GF

Brie En Croute • 110 | 190 | 330

Creamy French Brie wrapped in a puff pastry. Served with orange preserves, fresh blueberries, crackers, and bread pieces.

Assorted Dips & Spreads • 130 | 210 | 350

Spinach artichoke dip, hummus, warm crab dip, and salsa. Served with tortilla chips, assorted crackers, and bread pieces.

Italian Antipasto • 125 | 205 | 350 • GF

Sliced salami, ham, mozzarella, provolone, assorted olives, roasted red peppers, pepperoncini's, and artichoke hearts.

Taste of Michigan • 150 | 270 | 470

Assorted Michigan artisan cheeses, Michigan jam, jellies, berries, smoked whitefish, and smoked duck sausage. Served with crackers and bread pieces.

Includes choice of garden or Caesar salad.
Chef's choice vegetable, starch, dinner rolls with butter, dessert, iced tea, lemonade, coffee and tea service.

Enhance your salad • 6
(Choose one to enhance dinner):

Michigan Salad • GF
Arcadian blend lettuce, dried cherries, gorgonzola and toasted walnuts with housemade vinaigrette.

Southwestern Spice Salad • V/GF
Arugula, marinated cucumber and grape tomatoes, shaved red onion, herb and spiced vinaigrette

Strawberry Fields • GF
Fresh spinach, strawberries, toasted pine nuts and goat cheese with housemade green apple vinaigrette.

Add a soup: (Choose one) • 7
Tomato-Basil Bisque • GF
Beef Barley
Classic Chicken Noodle
Minestrone • GF
Broccoli Cheddar
Cream of Mushroom
Gazpacho • V/GF
Loaded Baked Potato
Butternut Squash Bisque

Starch Option: (Choose one)
Roasted Red Potatoes
Garlic Mashed Potatoes
Au Gratin Potatoes
Risotto
Roasted Fingerling Potatoes
Rice Pilaf

GF - Gluten Free V - Vegan

ENTREE OPTIONS

Combine any two entrees and create a special duet plate. The additional cost is 4 per person above the price of the higher entree.

Herb Roasted Boneless Pork Loin • 34
Roast pork loin finished with Michigan apple jus.

Grilled Strip Loin • 44
10 oz. New York strip loin topped with a morel mushroom demi-glace.

Beef Medallions • 48
Sliced beef tenderloin medallions topped with au poivre sauce.

Northern Michigan Chicken • 38
Pancetta, spinach and cherry chicken breast topped with Boursin cream sauce.

Seared Chicken Breast • 36
A lightly breaded and seared chicken breast served with choice of Boursin cream sauce with raspberry drizzle, whole grain mustard sauce, or a wild mushroom sauce.

Stuffed Chicken • 39
Creamed brie and apple stuffed chicken breast.

Parmesan Encrusted Whitefish • 38
Fresh great lakes whitefish encrusted with parmesan, and finished with lemon-caper beurre blanc.

Grilled Salmon • 39 • GF
Grilled salmon filet topped with maple-sriracha glaze.

Herb Encrusted Walleye • 38
Boneless walleye fillet pressed in fresh herbs, panko bread crumbs and sautéed golden brown to perfection.

Quinoa Stuffed Pepper • 31 • V/GF
Vegetables and quinoa stuffed into a bell pepper and roasted.

Black Bean Cakes • 27
Black beans, corn, peppers, onions, red pepper mayonnaise, and bread crumbs.

DUET PLATES

Chicken & Whitefish • 39
Breast of chicken, boursin cheese sauce and parmesan crusted whitefish with lemon beurre blanc.

Filet of Beef & Chicken • 54
6oz. Sliced filet of beef with wild mushroom sauce and seared 4oz. chicken breast with lemon caper sauce.

Surf n' Turf • 56
6 oz. Beef medallions with two sugar cane skewered shrimp with lemon-butter sauce.

PLATED DESSERT

Plated meals are served wth your choice of one of the following desserts.

Flourless Chocolate Torte • GF
Angel Food Cake with Berries
Tuxedo Truffle Mousse Cake
Two Chocolate Covered Strawberries GF
Bistro Key Lime Pie
New York Style Cheesecake
Tiramisu
Layered Strawberry Shortcake or Traditional Strawberry Shortcake
Ultimate Chocolate Cake

Based on one hour. For each additional 30 minutes add 2 per person
100 service fee for fewer than 50 guests, 25 person minimum.
Served with iced tea, lemonade, coffee and tea service.
100 service fee for all chef-attended stations.

Valley View • 39

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Breaded pork chop with Granny Smith apple chutney, baked lemon herb chicken breast, and broiled whitefish provencal with tomatoes, peppers, olives and garlic. Yukon gold mashed potatoes, green bean medley, and Chef's choice of assorted desserts.

The Classic • 43

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Carved London broil, sautéed chicken breasts with forest mushroom sauce, camp style walleye with caramelized onions, toasted almond, and bits of bacon. Oven roasted red potatoes, seasonal vegetables, and Chef's choice of assorted desserts.

Substitute the London broil with chef-carved prime rib for an additional 5 per person.

Northern Michigan Grille • 46

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, and assorted dressings. Dinner rolls with butter. Chilled pasta salad, and Michigan-style potato salad. New York strip steak, BBQ pork ribs, and BBQ chicken. Oven roasted potatoes, fresh corn on the cob and traditional baked beans. Layered strawberry shortcake.

Add sauerkraut-stuffed whole pig for an additional 8 per person (50 person minimum).

The Mighty Mac • 46 pick two | 50 pick three

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and cucumber salad. Chef's choice of starch, vegetable, and assorted desserts.

Chef-Carved Options:
Roast Prime Rib of Beef • GFwithout sauce

Roast Beef Strip Loin • GFwithout sauce

Roast Pork Loin • GFwithout sauce

Poultry Options:
Northern Michigan Chicken with pancettta, spinach, and cherry chicken breast topped with Boursin cream sauce.

Roasted Breast of Chicken with Boursin Cream sauce and Raspberry drizzle

Roasted Breast of Chicken with gorgonzola, pear, and walnut cream sauce

Fish & Seafood Options:
Parmesan Encrusted Great Lakes Whitefish with Lemon-Caper Buerre Blanc

Grilled Salmon with a Maple Sriracha Glaze • GF

Grilled Shrimp Skewers with a Citrus Glaze • GF

Vegetarian Options:

Countryside Ratatouille • V/GF
Seasoned eggplant, zucchini, squash and seasonal vegetables sauteed in vegetable stock

Quinoa Stuffed Pepper • V/GF
Vegetables and quinoa stuffed into a bell pepper then roasted.

Spanakopita
Layers of spinach, feta cheese and flaky phyllo dough.

Black Bean Cakes
Black beans, peppers, onions, and bread crumbs.

BUFFET DINNER ENHANCEMENTS

Chef attended station • 100

Only as an addition to a dinner buffet.

Pasta Station • 14

Bowtie, penne, and tortellini pasta with fresh vegetables, pesto, marinara, and Alfredo sauces.

Add chicken, Italian sausage, or shrimp for an additional 4 per person.

Fajita Station • 17

Chicken and beef fajitas with soft shell tortillas, sautéed peppers, onions, tomatoes, shredded lettuce, shredded cheese, sour cream, and salsa.

BUFFET DINNER CARVING STATION ENHANCEMENTS TO YOUR BUFFET

Chef attended carving stations providing appetizer sized portions. Served with appropriate condiments and rolls. A 100 fee is assessed with all chef-attended carving stations. Without sauce, all items is ***GF****.*

Jerk Roast Pork Loin with Pineapple Mango Chutney • 12

Herb Roasted Top Round • 12

Roast Prime Rib of Beef • 18

CHILDREN'S PLATED MENU

Children ages 4-12. Includes lemonade, juice or milk.
All entrees are served with choice of one side.

Individual Pepperoni or Cheese Pizza • 11

Chicken Strips • 12

Hot Dog • 11

Hamburger • 11

Sides (Choose one):
Mashed Potatoes
Macaroni & Cheese
Applesauce, Chips
Fruit Cup
Carrot Sticks with Ranch

CHILDREN'S BUFFET MENU

Children ages 4-12. Includes lemonade, juice or milk. Based on one hour. 25 children minimum.

Entree (choose two) • 19
Chicken Strips
Pepperoni or Cheese Pizza
Noodles and Marinara
Hot Dogs
Macaroni and Cheese
Hamburger

Sides (Choose two)
French Fries
Mashed Potatoes
Sweet Potato Fries
Applesauce
Chips
Fruit Cup
Carrot Sticks with Ranch

Dietary needs options available upon advanced requests.

DESSERT STATIONS

A 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Ice Cream Sundae Station • 12 • GF
Hand-scooped vanilla and chocolate ice cream, hot fudge, butterscotch sauce, strawberry sauce, sundae nut topping, whipped cream, M&M's, and Reese's pieces.

Add fresh fruit for an additional 2 per person.

Miniature Dessert Station • 16
An assortment of petit fours, miniature cheesecakes, chocolate covered strawberries, and truffles.

Molten Lava Cake Station • 12
Warm lava cake with a hand scooped vanilla bean ice cream with a chocolate or caramel drizzle.

S'more Station • 12
Marshmallow, honey graham crackers, milk chocolate bars, Reese's peanut butter cups, and Andes mints.

Add a private bonfire for an additional 135 per 2 hours.

LATE NIGHT BITES

Available from 9-11pm. 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Pizza Bar • 12
Assorted Trophy Room pizzas, garlic sticks and marinara. • GF pizzas available

Slider Bar • 12
Miniature burgers with griddled onions, pickles, American cheese, and french fries.

Taco Bar • 12
Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomatoes, cheddar cheese, tortilla chips, sour cream, and salsa.

Chili Dog Bar • 12
All-beef hot dogs served with Detroit chili sauce, onions, ketchup, mustard, cheddar cheese, and french fries.

Wings • 18 • GF
Crisp chicken wings with choice of buffalo, maple-siracha or cherry BBQ sauce. Choice of ranch or bleu cheese and celery sticks.

Choose up to two sauces.

A 50 per hour bartending fee will be assessed for all cash or sponsored bars, if sales do not exceed a 100 per hour.

Bar relocation fee is 100 per bar.

Fast Bar:

Individuals are responible to pay for their own drinks, tax and gratuity is additional.

Sponsored Bar:

A fully stocked bar featuring house, call, premium or super premium brands with the charge reflecting the actual number of drinks that have been consumed.

Please Select:

WINE

TIER 1
Mezzacorona Estate, Italy • 9 glass | 32 bottle
Chardonnay, Cabernet, Merlot, and Pinot Noir

TIER 2
Chateau Souverain • 11 glass | 38 bottle
Chardonnay, Cabernet, Merlot, and Sauvignon Blanc

TIER 3
Donati Family Vineyard • 14 glass | 48 bottle
Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valravn Pinot Noir, Crossings Sauvignon Blanc

LIQUOR:

Please Select:

PREMIUM
Highballs • 9.25
Rocks, Martinis, Margaritas and Manhattans • 10.5 each

Titos, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, 1800 Cuervo, and Kracken Spiced Rum

MICHIGAN SELECT
Highballs • 10
Michigan Rocks, Martinis, Margaritas and Manhattans • 11.75 each

Gypsy Vodka, Petoskey Stone Gin, Mackinac Island Rum, Journeyman Featherbone Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

SUPER PREMIUM
Highballs • 11
Rocks, Martinis, Margaritas and Manhattans • 12 each

Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, Patron Silver

CORDIALS:
Please Select:
B&B • 10
Bailey's Irish Cream • 11
Courvoisier • 9.5
Di'Soronna • 11
E&J XO Brandy • 10
Godiva • 11
Kahlua • 10

BOTTLED BEER & HARD SELTZERS

Please Select:

DOMESTIC • 5.50

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer

IMPORTED • 7.25

Amstel Light, Corona, Guinness Stout, Heineken

CRAFT • 7.75

Sam Adam's, Bell's, Founders, New Holland, Short's, Petoskey Brewing, Beards, Blackrocks, Atwater, Perrin, Austin Brothers

HARD SELTZER

Assorted flavors of Truly • 7
Assorted flavors of Petosky & High Noon • 7.75

KEGS

Kegs are half barrels and yield apprimately 115 pint size glasses. Seasonal and additional options avaiable with advance notice.

DOMESTIC • 450

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, and Gluten Free Beer

IMPORTED • 550

Short's Local's Light, Amstel Light, Corona, Guinness Stout, and Heineken

CRAFT • 600 - 800

Bell's, Founders, New Holland, Short's, Perrin, Atwater, Petoskey Brewing, Sam Adam's, Beards, Blackrocks, Austin Brothers,

PREMIUM BAR

One Hour • 21 per person
Two Hours • 31 per person
Three Hours • 41 per person
Four Hours • 51 per person
Each additional hour • 10 per person

LIQUOR
Titos, Kracken Spiced Rum, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, and 1800 Cuervo

BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzers

WINE
Chateau Souverain
Chardonnay, Cabernet, Merlot, Sauvignon Blanc

Due to occassional limited availability substitutions may occur

MICHIGAN SELECT BAR PACKAGE

One Hour • 23 per person
Two Hours • 34 per person
Three Hours • 45 per person
Four Hours • 56 per person
Each additional hour • 11 per person

LIQUOR
Gypsy Vodka, Petoskey Stone Gin, Mackinac Island Rum, Journeyman Featherbone Bourbon, Traverse City Whiskey Co. Whiskey, Cabresto Tequila Reposado

BEER | pick up to 4

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzer

RED WINE | pick up to 2
Black Star Farms Pinot Noir, Black Star Farms Cabernet Franc, Bowers Harbor Claret Wind Whistle, Chateau Fontaine Woodland Red

WHITE WINE | pick up to 2
Black Star Farms "Sur Lie" Chardonnay, Chateau Grand Traverse "Late Harvest" Reisling, Black Star Farms Pinot Blanc

SPARKLING | pick up to 1
Mawby Sex Brut Rose, Mawby Blanc Brut

SUPER PREMIUM BAR

One Hour • 25 per person
Two Hours • 31 per person
Three Hours • 45 per person
Four Hours • 53 per person
Each additional hour • 12 per person

LIQUOR
Grey Goose, Papa Pilar Blonde, Jack Daniels Single Barrel, Ketel One Citroen, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, and Patron Silver Reposado

BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

Bell's, Short's, Founders, Petoskey Brewing, Blackrocks, Atwater, Perrin, Austin Brothers

Assorted Truly Seltzers, Assorted High Noon Seltzer, and Assorted Petoskey Seltzer

WINE
Donati Family Vineyard: Un-Oaked Chardonnay, Cabernet, Merlot, Chalet Edelweiss Claret, Valravn Pinot Noir, Crossings Sauvignon Blanc

Due to occassional limited availability substitutions may occur