



Brunch Menu

We value the history of this place, the traces of what existed and what we can bring forward into today. A place where everyone is welcomed on one of the oldest harbors in the Great Lakes.

Brunch Ever After

Pricing is per person. Minimum of 20 people required.

MIDWESTERN SUNDAY

BRUNCH | \$32.00

Chilled Orange Juice, Apple Juice & Cranberry Juice;
Freshly Brewed Regular & Decaffeinated Coffee; Hot Tea; Ice Tea
Seasonal Fresh Fruit Display;
Mixed Green Salad, with Carrots, Cucumbers,
& Cherry Tomatoes with Assorted Dressings;
Scrambled Eggs with Cheese;
Smoked Bacon; Pork Sausage;
Crispy Breakfast Potatoes;
Assorted Baked Fresh Muffins & Danishes;
Quiche with Fontina, Arugula, and Caramelized Onions

BREAKFAST ON THE

HARBOR | \$36.00

Chilled Orange Juice, Apple Juice & Cranberry Juice;
Freshly Brewed Regular & Decaffeinated Coffee; Hot Tea;
Scrambled Eggs with Cheese;
Smoked Bacon; Pork Sausage;
Crispy Breakfast Potatoes with Diced Onions & Peppers;
Assorted Breakfast Breads & Bagels;
Fruit Preserves, Butter, & Cream Cheese;
Sliced Seasonal Fruit;
Biscuits & Gravy;
Waffles with Maple Syrup



Add-on Options

All food and beverage must be provided by The Inn at Harbor Shores.

Pricing is per person unless otherwise noted.

Breakfast Action Station

Add sizzle to the morning meal by adding a Chef-Attended Station to any buffet.

Action Station items are made-to-order for each attendee.

Pricing is per person. Minimum of 20 guests.

FARM FRESH OMELETS | \$12.95

With Eggs, Ham, Bacon, Sausage, Cheddar
Cheese, Swiss Cheese, Mushrooms, Onions,
Spinach, and Peppers.

Breakfast Enhancements

Enhance your brunch with any of the below options.

Oven Fresh Muffins | \$3.45

Oven Fresh Baked Danish | \$3.45

Assorted Breads with Fruit Preserves | \$2.45

Assorted Bagels with Cream Cheese | \$2.95

Individual Fresh Seasonal Fruit Cup | \$5.95

Basket of Whole Fresh Fruit | \$17.95 dz

Oatmeal | \$2.95

French Toast | \$4.95

Pancakes | \$4.95

Breakfast Burrito | \$6.95

Breakfast Quiche | \$3.95

Hard Boiled Eggs | \$5.95 dz

Mini Hors d'Oeuvres Displays

Mini Displays are for groups of 20 or more. Price is per person.

BOURBON APPLE GLAZED PORK MEATBALL | \$3.95

MINI BLTS | \$4.95

ARTICHOKE SPINACH DIP WITH GRILLED FLATBREAD | \$4.45

MINI TACOS | \$3.95

HONEY GOAT CHEESE BRULEE | \$4.95

CAJUN SEAFOOD DIP WITH CROSTINI | \$6.45

Brunch Bar

Pricing is per drink for hosted bar. Regular hosted bar options also available.

MIMOSA | \$6.00

BLOODY MARY | \$8.00

Event Policies & Guide

All following references to "group" apply to the party contracting the event space. All following references to "hotel" apply to The Inn at Harbor Shores

ROOM RENTAL | Room rental for brunch includes: set up, tear down, tables, chairs, china, silverware, standard lap length linens (with napkins in a variety of colors and table cloths in basic colors)

COST ESTIMATE | A cost estimate for food may be generated for estimating and deposit purposes only and is not intended as a guarantee for final charges. Bar consumption cannot be estimated. Your event may have a food and beverage minimum that you will be required to meet or surpass, excluding taxes and service charge.

CONTRACT, DEPOSIT, & BANQUET EVENT ORDER | A signed contract and credit card on file reserves your event space and guarantees your block of guestrooms until specified cut off date. The contract also outlines venue responsibilities and legal policies. A non-refundable deposit of \$500 is due at the time of contracting with the hotel. The banquet event order (BEO) specifies your event details including set up, menu, guest counts, timing, and more. Group will sign off on a BEO at least one (1) week prior to the event date.

EVENT TIMES | The hotel may offer access 1 hour in advance on the day of the event for décor if needed. Event timing is generally 10:00AM-12:00PM. The banquet manager, events manager, and staff are NOT responsible for the execution or tear down of décor. All décor set-up and tear down are the responsibility of client.

MENU | Menu items and pricing are guaranteed three months prior to group's event. Cost estimates provided prior to this time are a courtesy and do not serve as a final invoice. Please check with your Sales & Events Manager for the most updated catering menu prior to food selection.

BAR | Bar pricing is based upon consumption. Last call will not be offered. Shots and pitchers of beer are not served in the banquet rooms at the hotel. MLCC rules and regulations will be enforced.

The Inn at Harbor Shores as a licensee is responsible for the sale and service of all alcoholic beverages and the administration of state regulations. The Inn's alcoholic beverage license requires the Hotel to (1) request photo ID of any person and refuse alcoholic beverages to any person underage or who cannot produce proper identification and (2) refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears to be intoxicated. Alcoholic beverages, not purchased from the Inn at Harbor Shores, in closed or open containers are not permitted in public areas or banquet rooms at The Inn at Harbor Shores, including Bridal room. A \$30 fee for each container found will be assessed to the group.

Event Policies & Guide Continued

OUTSIDE FOOD & BEVERAGE | Cakes and other specialty pastries may be purchased from a licensed bakery and brought into the hotel with prior notice and a signed waiver of liability by the group. Hotel policy dictates that under no circumstances will other food or beverage be brought into The Inn at Harbor Shores meeting, banquet or event space by the client, guests or invites without prior permission. The Inn at Harbor Shores reserves the right to charge for the service and/or cleanup of such food and beverage. Hotel regulations do not permit removal of food or beverage at the conclusion of the function. IAHS does not have public refrigeration available for items purchased outside of the Inn.

BANQUET MANAGER | A dedicated Banquet Manager acts as group's point person for the venue during the event. He or she oversees banquet staff and food service, serves as liaison between chef and service staff, ensures adherence to group's specified event timeline, manages set up and tear down of the room layout, coordinates with group's outside vendors for deliveries if needed, and manages hotel's audio visual equipment in the room.

FINAL MEAL COUNTS | Hotel requires a final guest count 10 days in advance of each event. Should last minute increases in food be requested, hotel will make all reasonable concessions to provide additional guests with a meal. Group will be charged for final count or actual meals provided, whichever is greater.

SMOKING | The Inn at Harbor Shores is 100% smoke free. Guests may smoke in designated areas located in front of the hotel or in back on the Riverside Patio. At no time is smoking permitted on the Harborview Ballroom Terrace.

RESET CHARGES | For any change made to a function set up within 24 hours, a \$250.00 reset charge will apply.

Event Policies & Guide Continued

SERVICE CHARGE & SALES TAX | Food, beverage, AV, and labor charges are subject to current 22% service charge and 6% tax. Current state and local taxes will apply to all food, beverage, equipment rental, and service, and are subject to applicable tax laws and regulations. If a client is an entity claiming exemption from taxation in Michigan, the client must deliver evidence of such exemption at time of contract to the event in order to be relieved of its obligation to pay state and local taxes. Please note that Michigan state law stipulates that the service charge is taxable.

SECURITY | The Inn at Harbor Shores cannot be held responsible for the safekeeping of valuable items left in guest rooms, function rooms or public spaces. The client is responsible to provide security of any such aforementioned items and assumes the responsibility for the loss thereof. At The Inn at Harbor Shore's discretion, in order to maintain adequate security measures, the client may be required to provide security for specified functions. Security personnel will be at the client's sole expense.

DEADLINES |

- 3 months prior: Final menu and pricing confirmed
- 1 month prior: Final food choices must be made
- 10 days prior: Final details including day of timeline and final guest count
- 1 week prior to event: Signed BEO due

DEPOSIT SCHEDULE | Payment in full is accepted at any time and no additional fees are incurred for credit card payments.

- Nonrefundable deposit in the amount of room rental due at booking with signed contract
- 10 days prior; 100% of total cost estimate due
- On the first business day following event, any remaining outstanding balances incurred during the event will be charged to the credit card on file.