



The Inn at Harbor Shores Meeting & Events

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.

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www.innatharborshores.com
800 Whitwam Drive | St. Joseph MI

Your event, perfectly tailored...

The Inn at Harbor Shores is committed to helping you tailor your meeting, corporate event, or retreat down to the very smallest detail... while dreaming big with leisure activities and team building. When you choose The Inn at Harbor Shores, you choose top notch service, unmatched culinary flavors, and old-world hospitality.

The Inn emulates an over-scaled lakeside cottage influenced by the classic coastal architecture of late 19th and early 20th century Lake Michigan hotels while embracing 21st century conveniences and amenities. It features views of the Public Jack Nicklaus Harbor Shores Golf Course, the St. Joseph and Paw Paw Rivers, and Lake Michigan. Whether dining at Plank's Tavern on the porch, enjoying cocktails on the balcony of the Harborview Ballroom, or stepping out onto one of the 92 guestroom balconies, guests are sure to marvel at the beauty of Michigan's Great Southwest.

Located on the second floor of The Inn at Harbor Shores, The Spa faces Harbor Shores Golf Course and features a variety of services such as manicures, pedicures, massages, a selection of facials, and more. Rounding out a guest's experience are luxurious changing rooms, an infrared sauna, and an elegant relaxation space.

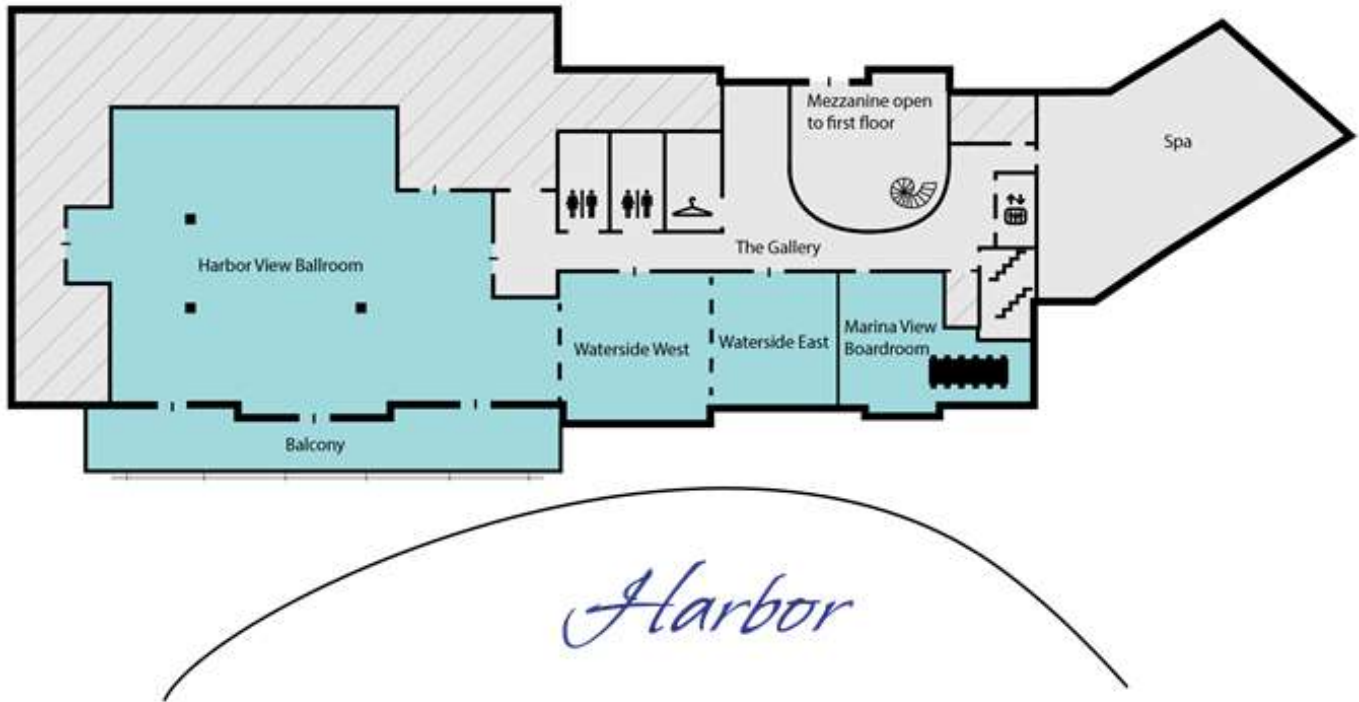
Paying homage to historic roots, The Inn's waterside restaurant owes its name to an original local resort, Plank's Tavern, built in 1888 by John Oliver Plank, the same gentleman responsible for The Grand Hotel on Michigan's pristine Mackinac Island. Today, Plank's Tavern serves elevated American cuisine seven days a week.

Sip, Sit, Savor...at Rise & Vine. The Inn's newest outlet offers drip and custom coffee creations, wine tasting, breakfast to-go, snacks, carry-out bottles of wine and beer, and sundry items. Rise & Vine, is accessible from inside the hotel and via exterior entrance from the parking lot.

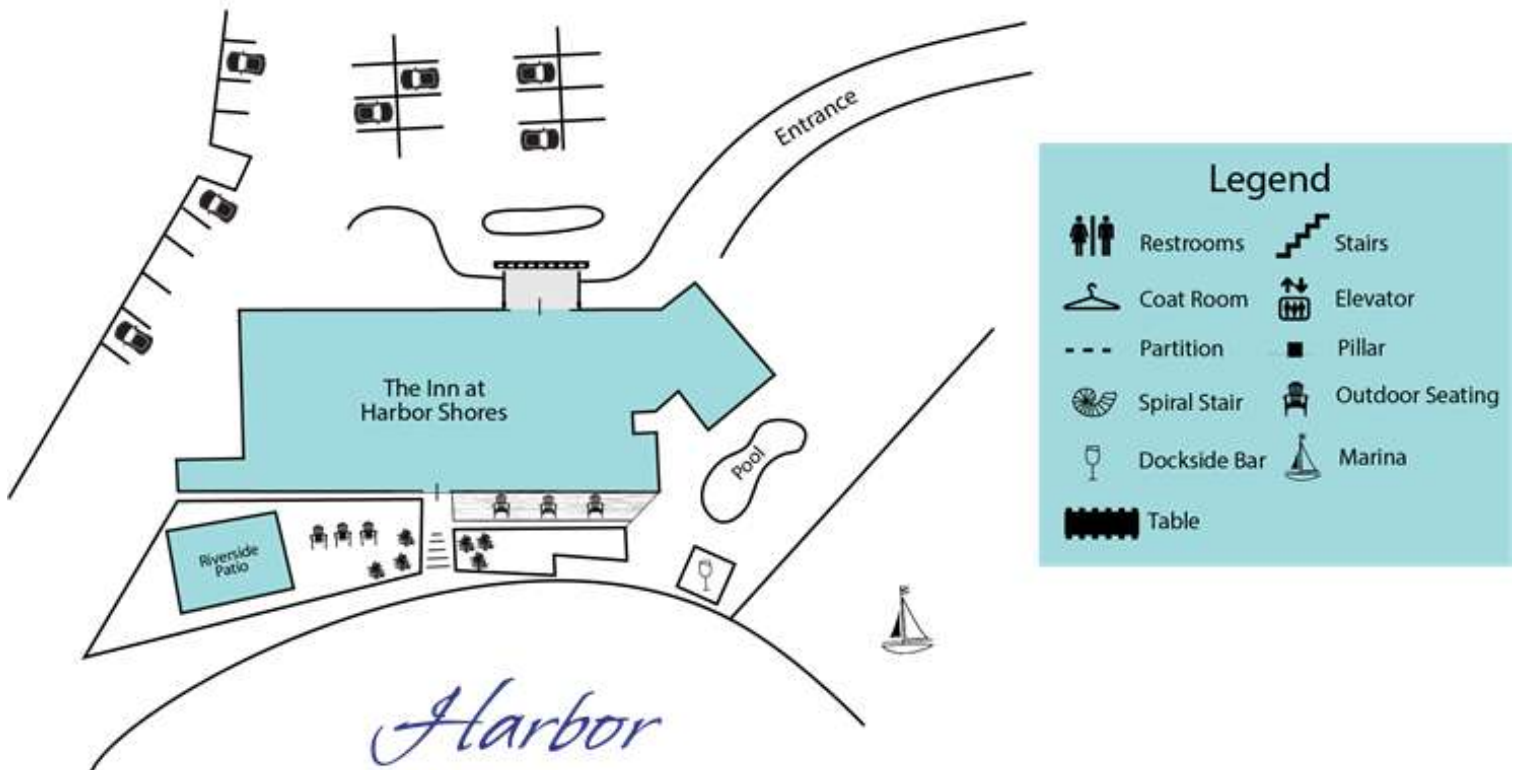
Guests of The Inn at Harbor Shores enjoy complimentary drip coffee, WIFI, parking, in-room single serve coffee, shuttle service to downtown St. Joseph & the Arts District of Benton Harbor, and much more.



Second Floor Elevation



Exterior Elevation



Meeting Room Capacity

| | <i>Dimensions</i> | <i>Ceiling Height</i> | <i>Square Footage</i> | <i>U-Shape</i> | <i>Conference</i> | <i>Classroom</i> | <i>Crescent Rounds</i> | <i>Banquet</i> |
|------------------------------|-------------------|-----------------------|-----------------------|----------------|-------------------|------------------|------------------------|----------------|
| <i>Harborview Ballroom</i> | 70x65 | 14' | 4,384 | 40 | 60 | 110 | 150 | 300 |
| <i>Waterside East</i> | 26x26 | 14' | 676 | 20 | 20 | 20 | 30 | 40 |
| <i>Waterside West</i> | 30x26 | 14' | 780 | 20 | 20 | 20 | 30 | 40 |
| <i>Waterside Room</i> | 30x52 | 14' | 1,456 | 40 | 40 | 50 | 50 | 90 |
| <i>Marina View Boardroom</i> | 26x30 | 14' | 600 | n/a | 18 | n/a | n/a | n/a |
| <i>Riverside Patio</i> | 40x80 | — | 3,200 | n/a | n/a | n/a | n/a | 300 |



Audio Visual

Meeting and event attendees at The Inn at Harbor Shores have access to complimentary Wi-Fi, standing, and a dedicated Banquet Manager.

Visual

LCD PROJECTOR WITH BUILT-IN 12' SCREEN | \$150.00/DAY

HDMI OR VGA CABLE | \$25.00 EACH/DAY

PRESENTATION REMOTE | \$20.00 EACH/DAY

Audio

WIRED MICROPHONE WITH STAND | \$25.00 EACH/DAY

WIRED MICROPHONE (HANDHELD OR LAVALIERE) | \$60.00 EACH/DAY

CONFERENCE PHONE | \$100.00/DAY

Accessories

EASEL | \$10.00 EACH/DAY

WHITEBOARD WITH MARKERS (SIZE 27.5" X 39.5") | \$35.00 EACH/DAY

WHITEBOARD WITH MARKERS (SIZE 8' X 4') | \$75.00 EACH/DAY

FLIP-CHART WITH MARKERS | \$20.00 EACH/DAY

POWER STRIP | \$5.00 EACH/DAY

EXTENSION CORD | \$5.00 EACH/DAY

Please inquire for additional A/v equipment & services.

Printing

BLACK & WHITE COPIES | \$0.10 /PAGE

COLOR COPIES | \$0.25 /PAGE

Highlighted Activities

Your sales manager can assist you in booking any activities

SPA: THE SPA AT HARBOR SHORES

Full-service day spa can offer your group massages, manicure, pedicures, facials, body treatments and all the relaxation they deserve! Services and menu items vary. Please see www.SpaatHarborShores.com for updated pricing and options

ADVENTURE RENTALS:

Kayak, canoe, & bike rentals available with launch on hotel property for group or individual rental. Paddle-board rental available within half mile of hotel property.

GOLF: HARBOR SHORES GOLF COURSE, A JACK NICKLAUS SIGNATURE COURSE

Round of golf includes cart and baggage handling, located 1 mile from hotel property to golf clubhouse- Pricing Varies

SOUTHWEST MICHIGAN CYCLE BOAT:

Leaves from The Marina at The Inn at Harbor Shores. Southwest Michigan Cycle Boat takes you on a two hour water excursion. This is a great activity to team build and have fun. Max passengers: 16

WALKING TRAILS:

12 Miles of walking/hiking trails around the 530-acre Harbor Shores community. With woodlands, wetlands, and beach areas, each turn of the trail is unique. Guided nature walks or fitness run available.

BREWERIES WITHIN 2 MILES:

The Livery, North Pier Brewing Company, Silver Harbor Brewing Co.

WINERIES WITHIN 2 MILES:

The Lazy Ballerina, White Pine Winery, Baroda Founders

WINE & BREW TOURS:

Grape & Grain, Fruitful Vine, Hops Noggin Tours, SWMI Brew Tours

BENTON HARBOR WATER STREET GLASSWORKS:

Hand blown glass artwork & classes

CHARTER FISHING:

Multiple boats can be coordinated to accommodate larger groups. Lake Michigan Salmon & Trout Fishing available.

SAILING CHARTER:

Leaves from The Marina at The Inn at Harbor Shores

LAKE MICHIGAN SUNSET CRUISE:

Leaves from The Marina at The Inn at Harbor Shores.

Party Time Cruises: Max Passengers: 87

Banquet Menu



Breakfast Buffets

Pricing is per person. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas.

CONTINENTAL | \$15

Assorted Breakfast Breads and Bagels,
Fruit Preserves, Butter, & Cream Cheese,
Individual Fruit Cup

CLASSIC | \$18

Scrambled Eggs; Bacon, Breakfast Potatoes,
White & Wheat Breads, Butter

*Groups of 12 or less will be plated

GRAB & GO BREAKFAST SANDWICH | \$13

Egg, Sausage or Bacon, Cheese on English Muffin;

Egg, Tomato, Spinach, Cheese on Bagel;

*1/2 of each option will be served unless otherwise
discussed with your sales manager

Breakfast Enhancements

Enhance your breakfast with any of the below options. Pricing is per person unless otherwise noted.

Bacon | \$6

Sausage | \$6

Oven Fresh Muffins | \$4

Oven Fresh Baked Danish | \$4

Assorted Breads with Fruit Preserves | \$4

Assorted Bagels with Cream Cheese | \$4

Individual Oatmeal | \$6

French Toast | \$7

Individual Yogurt | \$4

Individual Fresh Seasonal Fruit Cup | \$10

Basket of Whole Fresh Fruit | \$24 dz

Biscuits & Gravy | \$9

Waffles | \$7

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 | \$18

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

Lunch Buffets

Pricing is per person. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas, Iced Tea, Lemonade. *Minimum number will be charged if group is under minimum required.*

LIGHTEN UP | \$21

Pasta Salad;
Assorted Artisan Deli Sandwich Platter;
Mixed Field Greens Salad with Assorted Toppings,
Ranch, & Balsamic Dressing;
Assorted Freshly Baked Cookies

Add-ons |

Chef's House-made Soup du Jour with Fresh Rolls
& Whipped Butter | \$8

Diced Marinated Grilled Chicken Breast | \$8

**Minimum of 12 guests*

PASTA BAR | \$21

Fresh Rolls & Whipped Butter;
Mixed Greens Salad with Cucumber, Onion,
Tomato, Radish, with Ranch and Balsamic
Dressings

Chef's Choice Pasta with your choice of Chicken
Alfredo, Tomato Basil, or Traditional Marinara
Meat Sauce

Assorted Freshly Baked Cookies

Add-ons |

Additional Pasta Sauce | \$6

Chef's House Made Soup du Jour | \$6

**Minimum of 12 guests*

THE MEDITERRANEAN | \$24

Marinated Roasted Cauliflower;
Beef & Chicken Kebabs with Peppers & Onions;
Condiments and Sauces;
Chef made Chickpea Salad; Cucumber Salad;
Tabbouleh; Pitas; Hummus;
Baklava

Add-ons |

Veggie Kebabs | \$6

**Minimum of 20 guests*

LITTLE ITALY | \$24

Tossed Caesar Salad with Herbed Croutons;
Penne Pasta in Tomato Basil Sauce
with Onions and Peppers;
Classic Chicken Parmesan;
Steamed Italian Blend Vegetables;
Roasted Garlic & Parmesan Cheese Bread Sticks;
Assorted Freshly Baked Cookies

Add-ons |

Italian Inspired Soup | \$6

**Minimum of 20 guests*

TASTE OF MEXICO | \$24

Iceberg, Avocado, and Cherry Tomatoes
with Citrus-Chile Dressing;
Chicken Fajitas;
Guacamole, Sour Cream, and Pico de Gallo; Warm
Flour Tortilla; Corn Tortilla Chips; Shredded Cheese,
Mexican Rice with Cilantro;
Assorted Freshly Baked Cookies

Add-ons |

Tortilla Soup | \$6

**Minimum of 20 guests*

EAST MEETS WEST | \$26

Iceberg Lettuce with Shaved Carrots, Radish, Cucumbers,
Ginger Dressing, and Wonton Chips;
Orange Chicken; Mongolian Beef with Vegetables;
Basmati Rice; Vegetarian Egg Roll;
Fortune Cookies

Add-ons |

Asian Inspired Soup | \$6

**Minimum of 20 guests*

Gourmet Boxed Lunches

Pricing per person. All Boxed Lunches include Bottled Water, Whole Fruit, Potato Chips, and a Cookie.

HONEY HAM & CHEDDAR | \$18

Honey Ham and Sharp Cheddar on Sourdough
Garnished with Lettuce, Tomato & Onion

SMOKED TURKEY WRAP | \$18

Smoked Turkey, Romaine Lettuce, Sliced Tomatoes, Red
Onion, Provolone Cheese wrapped in a Spinach Tortilla

VEGETARIAN | \$18

Balsamic Roasted Vegetables and Swiss Cheese
On Multigrain Bread

ITALIAN SUB | \$18

Ham, Pepperoni, and Salami with Provolone
Lettuce, Tomato, Italian Vinaigrette on Crusty Sub Bun

CHEF SALAD | \$18

Mixed Greens, Turkey, Ham, Boiled Egg,
Cucumber, Tomato, Onion, Shredded Cheddar,
with Balsamic Dressing

MIXED GREENS SALAD | \$18

Mixed Greens, Tomato, Cucumber, Sliced Fruit,
Sunflower seeds, Feta Cheese, with Balsamic Dressing

Meeting Breaks

Pricing per person

SOFT PRETZEL PIECES | \$9

With Assorted Dipping Sauce

SWEET AND SALTY | \$7

Oven Fresh Cookies; Double Chocolate Brownies; Salty
Pretzels

VEGGIE CRUDITÉS | \$8

Crispy Seasonal Vegetables, with Roasted Red
Pepper Hummus, & Creamy Herb Dip

POPCORN BAR | \$4

Plain & Assorted Flavors

FIESTA CHIPS & SALSAS | \$7

Guacamole & Pico de Gallo with Seasoned
Tortilla Chips

Add queso | \$6

Add Guacamole | \$8

A la Carte Refreshments & Snacks

* Indicates beverage items based on consumption.

Whole Fresh Fruit | \$24 dz

Individual Yogurts | \$4

Kind Granola Bars | \$6

Chex Mix | \$4

Individual Bags of Chips | \$3

Deluxe Mixed Nuts | \$28 lb

Trail Mix | \$5

Large Cookie | \$5

Cookies | \$20 dz

* Bottled Water | \$3

* Assorted Soft Drinks | \$4

* Gatorade | \$5

Lemonade, Ice Tea | \$25 gal

Fresh Brewed Coffee, Assorted Teas | \$30 gal

Infused Water | \$18 gal

Apple or Orange Juice | \$12 liter

* Assorted Sparkling Water | \$4

Hors d'Oeuvres Displays

Hors d'Oeuvres displays must be ordered for a minimum of 20 guests and are priced per person, and are based on your final guest count

FRESH SEASONAL FRUIT | \$8

Sliced Seasonal Melons, Pineapple, & Berries

SHRIMP COCKTAIL | \$6

Chilled, Crisp Shrimp Served with a Zesty House Made Cocktail Sauce, garnished with Lemon Wedges

CHARCUTERIE BOARD | \$10

Artisan arrangement of domestic & imported cheeses, artisan cured meats, pickled vegetables, house made accoutrements with an assortment of crackers & flatbreads.

CHILLED BEEF TENDERLOIN | \$10

Sliced Beef Tenderloin, Boursin Cheese, Capers, Cornichons, Red Onion, & Herb Remoulade with crostini

BREADS & SPREADS | \$4

Choose three (3) dips or salsas
Tuscan White Bean Dip, Roasted Red Pepper Hummus, Blue Cheese Bacon Dip, Guacamole, Bruschetta, Creamy Herb Dip, Black Bean Corn Salsa, Raw Asparagus Pesto, Roasted Beet Hummus, or Fresh Tomato Salsa with Artisan Breads,
Crostini, Tortilla Chips, & Kettle Cooked Chips;
Assorted Olives, Peppers, & Crispy Crudité

Specialty Hors d'Oeuvres

Hors d'Oeuvres must be ordered for a minimum of 20 guests and are priced per person, and are based on your final guest count. Hors d'oeuvres can be hand passed for a \$100 butler fee.

Chicken & Waffles with Honey Sriracha | \$8

Mini Crab Cakes with Lemon Dill Aioli | \$8

Crispy Asian Chicken Sate with Thai Peanut Sauce | \$4

Bacon wrapped Dates with Feta | \$5

Spinach and Brie Stuffed Mushrooms | \$4

Sweet Chili Shrimp Skewer with Lime Aioli | \$6

Mini BLT's | \$6

Fruit Skewer | \$8

Charcuterie Cones | \$8

Cheese Skewer | \$6

Prosciutto Melon Basil Bites | \$4

Blackened Tuna on a Wonton Chip | \$8

Brie & Phyllo with Blackberry Preserves | \$6

Veggie Crudité Shooter | \$4

Gazpacho Shooters with Grilled Cheese | \$5

Tuna Tartar Cones | \$9

Caprese Skewers with Garden Basil | \$4

Spicy Shrimp Salad Spoons | \$6

Chilled Beef Tenderloin on Crostini | \$8

Shrimp Cocktail Cups | \$6

Dinner Buffets

Pricing per person. Minimum 20 Guests.

All Dinners include self serve beverage station with freshly brewed regular and decaffeinated Coffee, Iced Tea, and Lemonade

SOUTHERN STYLE | \$29

Tossed Iceberg Salad with Cherry Tomatoes,
Red Onion, Garlic Croutons, & Assorted Dressings;
Buttermilk Fried Chicken;
Honey BBQ Baked Beans;
Buttermilk Mashed Potatoes
with Saw Mill Gravy;
Southern Greens; Corn Bread;
Chef's Choice Pies
Add-Ons |
Smoked Baby Back Ribs with BBQ sauce | \$15

LITTLE ITALY | \$34

Tossed Caesar Salad with Herbed Croutons;
Italian Inspired Soup
Penne Pasta in Tomato Basil Sauce
with Onions and Peppers;
Classic Chicken Parmesan;
Steamed Italian Blend Vegetables;
Roasted Garlic & Parmesan Cheese Bread Sticks;
Chef's Selection of Italian Inspired Desserts

THE CORABELLE | \$38

Arugula with Dried Cherries, Goat Cheese, and
Champagne Vinaigrette;
Chicken Marsala;
Paprika & Thyme Dusted Roasted Potatoes;
Seasonal Vegetable;
Dinner Rolls with Whipped Butter;
Chef's Choice Dessert
Add-Ons |
Chef Inspired Soup | \$6
Bacon Wrapped Pork Tenderloin | \$12

GRILLING OUT | \$29

Chopped Salad with Tomatoes, Roasted Corn, Blue Cheese,
with Ranch & House Made Balsamic Dressing;
Bacon Cheddar Potato Salad with Creamy Dijon Dressing;
Grilled Angus Beef Patties;
Assorted Sliced Cheeses;
Lettuce, Tomato, Onion, Pickle Chips,
and Appropriate Condiments; Fresh Hamburger Buns;
Kettle Cooked Chips;
Assorted Freshly Baked Cookies
Add-Ons |
Black Bean Patty | \$8
Grilled Marinated Chicken Breast | \$10

TASTE OF MEXICO | \$34

Iceberg, Avocado, and Cherry Tomatoes
with Citrus-Chile Dressing;
Chicken Fajitas;
Spice Rubbed Pork Enchiladas with Molé & Queso Fresca;
Guacamole, Sour Cream, and Pico de Gallo;
Warm Flour Tortilla; Corn Tortilla Chips; Shredded Cheese,
Mexican Rice with Cilantro;
Bread Pudding with Caramel Sauce
Add-ons |
Steak Fajitas | \$10

THE TRUSCOTT | \$44

Mixed Green Salad with Fresh Seasonal Berries,
Goat Cheese, and Marina Meyer Lemon Dressings;
Garlic Marinated Sirloin with Mushroom Merlot Sauce;
Twice Baked Potatoes;
Seasonal Vegetables;
Dinner Rolls with Whipped Butter;
Chef's Choice Dessert
Add-Ons |
Chef Inspired Soup | \$6
Pan-Seared Fjord Trout with Sweet Soy Glaze | \$14

Plated Dinner

All Dinners include self serve beverage station with freshly brewed regular and decaffeinated Coffee, Iced Tea, and Lemonade

Dinners include House Salad with Champagne Vinaigrette and Dinner Rolls with Whipped Butter.
Each Entrée, excluding vegetarian dishes, must have a Minimum of 10 Orders

Entrées

Choose up to three(3) choices.

Each Entrée, excluding vegetarian dishes, must have a Minimum of 10 Orders

† Indicates Vegetarian options

FILET MIGNON | \$60

6 oz Choice Cut with Bordeaux Demi-Glace served with Whipped Potatoes and Chef's Choice Vegetable

JUMBO MARINATED SHRIMP | \$35

4 Jumbo Marinated Shrimp served with Basmati Rice in a Citrus Herb Sauce and Chef's Choice Vegetable

MUSCOVY DUCK | \$40

8 oz. Duck Breast with a Traverse Cherry Wine Sauce, Fried Sage and Ginger served with Basmati Rice and Chef's Choice Vegetable

CRAB STUFFED SHRIMP | \$60

Blue Crab Stuffed Jumbo Shrimp in a Creamy Dill Beurre Blanc with Ginger Basmati Rice and Chef's Choice Vegetable

†BLACK BEAN & CORN STUFFED

BELL PEPPER | \$25

Black Bean & Corn stuffed Bell Pepper with Smoky Tomato Sauce with Roasted Red Pepper Coulis and Chive Oil

†STUFFED PORTABELLO | \$28

Stuffed Portabella Mushroom Cap Stuffed with Artichokes, Heirloom Tomatoes, Fresh Mozzarella, Roasted Garlic, & Spinach with Red Pepper Coulis and Chive Oil served with Chef's Choice Vegetable

†TRIPLE CHEESE RAVIOLI | \$25

Three cheese Ravioli with a Brandy Cream Sauce and Heirloom Tomato Relish served with Chef's Choice Vegetable

BEEF SHORT RIBS | \$30

8 oz. Stout braised Boneless Short Rib with a Beef Reduction Sauce with Whipped Potatoes and Chef's Choice Vegetable

PAN-SEARED FJORD TROUT | \$36

Pan seared fjord trout with herb Compound Butter & Lemon with Basmati Rice and Chef's Choice Vegetable

PAN ROASTED HALIBUT | \$50

Pan Roasted Halibut, Leek Sauce, Roasted Tomatoes, Lemon Dill Butter served with Basmati Rice and Chef's Choice Vegetable

BUTTER ROASTED

CHICKEN BREAST | \$26

Chicken Breast with your Choice of Red Pepper Coulis, Lemon & Herb Béchamel or Mushroom Marsala with Whipped Potatoes and Chef's Choice Vegetable

OVEN ROASTED

CHICKEN BREAST | \$35

Stuffed Prosciutto wrapped Chicken, Roasted Pepper, Spinach Havarti, Apricot Gastrique with Whipped Potatoes and Chef's Choice Vegetable

BACON WRAPPED PORK

TENDERLOIN MEDALLIONS | \$26

6 oz Pork Tenderloin Medallions with Apple Thyme Compote served with Whipped Potatoes and Chef's Choice Vegetable

Specialty Action Stations

Chef Manned Action Station, guests can choose the additions of their choice made right in front of them.

All action stations include self serve beverage station with freshly brewed regular and decaffeinated Coffee, Iced Tea, and Lemonade. Minimum of 20 guests Includes House Salad with Champagne Vinaigrette and Dinner Rolls with Whipped Butter.

PASTA STATION | \$32

Cavatappi, Rigatoni, & Cheese Tortellini;
Marinara, Alfredo, & Pesto Sauces;
Chicken, Italian Sausage, Spinach, Fresh Bell
Peppers, Mushrooms, Roasted Garlic, Parmesan
Cheese, Pine Nuts

STIR FRY STATION | \$35

Basmati Rice, Soy Sauce, Teriyaki, Sweet Chili; Sriracha
Chicken, Beef, Shrimp; Bean Sprouts, Egg, Roasted Corn,
Green Peas, Garlic, Shredded Carrots

Kids Selections

Choose one kids selection. All kids meals come with fruit cup in lieu of salad

CRISPY CHICKEN FINGERS | \$15

with Ranch cup and French Fries

MAC & CHEESE | \$15

Desserts

Choose one option for all guests. Priced per person

NEW YORK STYLE CHEESE CAKE | \$10

CHOCOLATE CAKE | \$10

ASSORTED CHEF'S CHOICE DESSERTS | \$10

ASSORTED MINI DESSERTS | \$10

Bar Menu

All food and beverage must be provided by The Inn at Harbor Shores.
No outside alcohol permitted. Prices listed are for hosted bar and are per drink ordered.

Liquor

Choose Premium or Deluxe package. Actual invoice will be based on final consumption. Brands subject to change based upon availability.

PREMIUM | \$10.00

Grey Goose Vodka
Journeyman Rum
Pusser's Navy Strength Dark Rum
Tanqueray Gin
Tres Agaves Organic Blanco Tequila
Crown Royal Whiskey
Maker's Mark Bourbon
Johnny Walker Red Scotch

DELUXE | \$8.00

Tito's Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Beefeater Gin
Aristocrat Tequila
Canadian Club Whiskey
Jim Beam Bourbon
Dewar's Scotch

Wines

Choose Premium or Deluxe package. Actual invoice will be based on final consumption. Brands of wine are subject to change based upon availability.

PREMIUM | \$14.00

PREMIUM WHITE WINES

Chardonnay
Sauvignon Blanc
Pinot Gris
Rosé

PREMIUM RED WINES

Cabernet
Pinot Noir
Merlot

DELUXE | \$10.00

DELUXE WHITE WINES

Chardonnay
Sauvignon Blanc
Pinot Gris

DELUXE RED WINES

Cabernet
Pinot Noir
Merlot

Beer & Canned Cocktails

An assortment of Craft & Domestic Beers will be available to your guests.
Any specialty or preferred selections should be communicated to your Sales & Events Manager.
Actual invoice will be based on final consumption.

CRAFT | \$7.00

DOMESTIC | \$5.00

ADD CANNED COCKTAILS | \$8.00

Policies & Standards

ALCOHOL POLICY | The Inn at Harbor Shores as a licensee is responsible for the sale and service of all the 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.

The Inn at Harbor Shores is governed by Michigan Liquor Control Commission. As the sole licensed purveyor, it is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages from outside sources into The Inn at Harbor Shores space. *The donation of alcohol is strictly prohibited by the Michigan Liquor Control Commission.

CATERING ORDER DEADLINE | All Catering orders must be received with exact menu and expected attendance, function room setup, audiovisual, special requests no less than 30 days prior to the start of the event. The Inn at Harbor Shores cannot guarantee availability or pricing if these requirements are not met.

DELAYED OR EXTENDED SERVICE | On the day of the Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should the Event require extended pre or post service or stand by time, an additional labor charge will apply.

EVENT GUARANTEE NUMBER DEADLINE | The Inn at Harbor Shores must receive the guaranteed number of attendees no later than 12:00 PM, 1 week in advance of the event. The menu guarantee number is not subject to reduction once this deadline has passed. Any request for an increase in meals after guarantee deadline is subject to The Inn's approval. The client will be charged for the actual number attending or the guaranteed number, whichever is greater.

FOOD AND BEVERAGE PRICING | Food and beverage prices can be guaranteed no more than three months in advance. Pricing prior to three months are subject to change.

MEETING/EVENT SPACE POLICY & STANDARDS | All rooms will be ready 60 minutes prior to start time unless prior use of the room affects setup time. Room rental charges are based on specific program requirements. Should requirements change, we will make every effort to accommodate your needs, provided space is available. Should your attendee change, The Inn at Harbor Shores reserves the right to reassign meeting rooms that are approximately sized for the function and attendance.

OUTDOOR FUNCTION SPACE | In the best interest of your guests, The Inn at Harbor Shores reserves the right to relocate any scheduled outdoor event indoors. This decision will be based on current and forecasted conditions from the National Weather Service. All weather decisions will be made a minimum of three (3) hours prior to the start of the function. Once the decision is made, it is final. All outside functions may be subject to an additional set up fee.

OUTSIDE FOOD AND BEVERAGE | Hotel policy dictates that under no circumstances will 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.

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

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. Security services are available through your Sales Manager. 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.

SERVICE CHARGE & SALES TAX | Food, beverage, 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.

SMOKING | Under Michigan state law, smoking is prohibited in all public spaces, including meeting and event rooms. Berrien County laws require anyone smoking to be 25 feet or more from any entryway or source of ventilation.

EXTENDED HOURS | For groups that extend their meeting time beyond a grace period of 20 minutes past their scheduled end time or 30 minutes before their scheduled start time, there may be an additional fee added to their final bill. Please check your final BEO for your timeline.