



LUNCH, DINNER & SPECIALTY BUFFET MENU OPTIONS







Standard Lunch Buffet

One Entrée

One Salad

One Potato/Pasta

One Vegetable

Non-Alcoholic Beverages

(Excluding Frankie's Root Beer)

\$18 Per Person

Entrées

Sliced Beef w/ House Brown Gravy
Smothered Chicken
Smoked Pulled Pork w/ BBQ Sauce
Chicken Piccata
Bratwurst w/ Sauerkraut
Oven Roasted Sliced Honey Ham
Smoked Sausage w/ Sweet Pepper Mix
Chicken Parmesan or Marsala – Add \$2per Person
Grilled Thai Glazed Salmon – Add \$3per Person
*Slow Roasted Prime Rib – Add \$6 per Person

Salads

House Salad with Dressing
Potato Salad
Caesar Salad
Cole Slaw
Michigan Cherry Salad-Add \$1.50 pp

Potato/Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend

* \$100 Chef Carving Fee for Roasted Prime Rib

See our dessert and appetizer add-on options.



Premium Lunch Buffet

Two Entrées

One Salad

One Potato/Pasta

Two Vegetables

Non-Alcoholic Beverages

(Excluding Frankie's Root Beer)

\$23 Per Person

Entrées

Sliced Beef w/ House Brown Gravy
Smothered Chicken
Smoked Pulled Pork w/ BBQ Sauce
Chicken Piccata
Bratwurst w/ Sauerkraut
Oven Roasted Sliced Honey Ham
Smoked Sausage w/ Sweet Pepper Mix
Chicken Parmesan or Marsala – Add \$2 per Person
Grilled Thai Glazed Salmon – Add \$3 per Person
*Slow Roasted Prime Rib – Add \$6 per Person

Salads

House Salad with Dressing
Potato Salad
Caesar Salad
Cole Slaw
Michigan Cherry Salad-Add \$1.50 pp

Potato/Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend

* \$100 Chef Carving Fee for Roasted Prime Rib

See our dessert and appetizer add-on options.



Gourmet Lunch Buffet

Three Entrées

One Salad

Two Potato/Pastas

Two Vegetables

Non-Alcoholic Beverages

(Excluding Frankie's Root Beer)

\$28 Per Person

Entrées

Sliced Beef w/ House Brown Gravy
Smothered Chicken
Smoked Pulled Pork w/ BBQ Sauce
Chicken Piccata
Bratwurst w/ Sauerkraut
Oven Roasted Sliced Honey Ham
Smoked Sausage w/ Sweet Pepper Mix
Chicken Parmesan or Marsala – Add \$2 per Person
Grilled Thai Glazed Salmon – Add \$3 per Person
*Slow Roasted Prime Rib – Add \$6 per Person

Salads

House Salad with Dressing
Potato Salad
Caesar Salad
Cole Slaw
Michigan Cherry Salad-Add \$1.50 pp

Potato/Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend

* \$100 Chef Carving Fee for Roasted Prime Rib

See our dessert and appetizer add-on options.



Standard Dinner Buffet

Two Entrées

One Salad

One Potato/Pasta

One Vegetable

Bread Service & Non-Alcoholic Beverages

(Excluding Frankie's Root Beer)

\$25 Per Person

Entrées

Sliced Beef w/ House Brown Gravy
Smoked Pulled Pork w/ BBQ Sauce
Bratwurst w/ Sauerkraut
Oven Roasted Sliced Honey Ham
Smoked Sausage w/ Sweet Pepper Mix
Chicken Piccata
Smothered Chicken
Sliced Turkey w/gravy
Chicken Parmesan or Marsala – Add \$2 per Person
Shrimp Scampi – Add \$3 per Person
Rosemary Pork Loin – Add \$3 per Person
Grilled Thai Glazed Salmon – Add \$3 per Person
Whitefish or Walleye – Add \$4 per person
Beef Tenderloin – Add \$6 per Person
*Slow Roasted Prime Rib – Add \$6

Salads

House Salad with Dressing
Potato Salad
Caesar Salad
Cole Slaw
Pasta Salad
Michigan Cherry Salad-Add \$1.50 pp

Potato/Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend
Green Beans Almondine

* \$100 Chef Carving Fee for Roasted Prime Rib

See our dessert and appetizer add-on options.



Premium Dinner Buffet

Three Entrées

One Salad

One Potato/Pasta

Two Vegetables

Bread Service & Non-Alcoholic Beverages

(Excluding Frankie's Root Beer)

\$31 Per Person

Entrées

Sliced Beef w/ House Brown Gravy
Smoked Pulled Pork w/ BBQ Sauce
Bratwurst w/ Sauerkraut
Oven Roasted Sliced Honey Ham
Smoked Sausage w/ Sweet Pepper Mix
Chicken Piccata
Smothered Chicken
Sliced Turkey w/gravy
Chicken Parmesan or Marsala – Add \$2 per Person
Shrimp Scampi – Add \$3 per Person
Rosemary Pork Loin – Add \$3 per Person
Grilled Thai Glazed Salmon – Add \$3 per Person
Whitefish or Walleye – Add \$4 per person
Beef Tenderloin – Add \$6 per Person
*Slow Roasted Prime Rib – Add \$6

Salads

House Salad with Dressing
Potato Salad
Caesar Salad
Cole Slaw
Pasta Salad
Michigan Cherry Salad-Add \$1.50 pp

Potato/Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend
Green Beans Almondine

* \$100 Chef Carving Fee for Roasted Prime Rib

See our dessert and appetizer add-on options.



Gourmet Dinner Buffet

Four Entrées

One Salad

Two Potato/Pastas

Two Vegetables

Bread Service & Non-Alcoholic Beverages

(Excluding Frankie's Root Beer)

\$37 Per Person

Entrées

Sliced Beef w/ House Brown Gravy
Smoked Pulled Pork w/ BBQ Sauce
Bratwurst w/ Sauerkraut
Oven Roasted Sliced Honey Ham
Smoked Sausage w/ Sweet Pepper Mix
Chicken Piccata
Smothered Chicken
Sliced Turkey w/gravy
Chicken Parmesan or Marsala – Add \$2 per Person
Shrimp Scampi – Add \$3 per Person
Rosemary Pork Loin – Add \$3 per Person
Grilled Thai Glazed Salmon – Add \$3 per Person
Whitefish or Walleye – Add \$4 per person
Beef Tenderloin – Add \$6 per Person
*Slow Roasted Prime Rib – Add \$6

Salads

House Salad with Dressing
Potato Salad
Caesar Salad
Cole Slaw
Pasta Salad
Michigan Cherry Salad-Add \$1.50 pp

Potato/Pastas

Penne Alfredo
Mac -n- Cheese
Cajun Penne Pasta
Spinach & Egg Striped Cheese Ravioli
Wild Mushroom Ravioli
Pasta Primavera
Garlic Mashed Potato
Roasted Herb Potato
Scalloped Potato
Roasted Baby Medley Potato

Vegetables

Steamed Asparagus
Roasted Sweet Corn & Peppers
Fried Brussel Sprouts
Wild Rice
Chef Fresh Vegetable Blend
Green Beans Almondine

* \$100 Chef Carving Fee for Roasted Prime Rib

See our dessert and appetizer add-on options.



Appetizer Add-on Options

Spinach & Artichoke Dip w/ Fried Tortilla Chips	\$105
Jalapeno Dip w/ Fried Tortilla Chips	\$105
Guacamole & Salsa Platter w/ Fried Tortilla Chips	\$105
Roasted Pepper Hummus w/ Pita Bread Chips	\$105
Caprese Skewers	\$125
Tomato Bruschetta Crostini	\$125
Bavarian Style Pretzel w/ Beer Cheese Dip	\$150
Smoked Chicken Wings w/ Choice of Sauce	\$155
Buffalo Chicken Rolls	\$175
Southwest Chicken Egg Rolls	\$175
Sweet & Spicy Shrimp	\$210
Shrimp Cocktail w/ Lemon Cocktail Sauce	\$210
Smoked Salmon Crostini w/ Basil Pesto Cream Cheese	\$210

Each Option Feeds Approximately 50 People



Dessert Add-on Options

Assorted Cookies	\$100
Mini Eclairs	\$150
Lemon Bars	\$150
Tray of Assorted Cookies, Brownies, Lemon Bars and Mini Eclairs	\$150
Cheesecake w/ Choice of Topping Sauce*	\$200
Black Forest Cake w/Cherry Sauce*	\$200
Apple Crisp w/ Vanilla Ice Cream*	\$200

Each Option Feeds Approximately 50 People

*half size portion

Price is subject to 20% service charge and 6% tax and does not include applicable room rental. A server fee of \$100 will apply if the guest count drops below 50 attendees.



Frankenmuth's Best Continental Breakfast

Seasonal Fresh Fruit

Bagels & Spreads

Assorted Breakfast Pastries

Assorted Yogurt

Carafes of Juices

Regular & Decaf Coffee & Hot Tea with Accompaniments

\$13 Per Person (10 person minimum)

Add Omelet Station \$4 per Person and \$50 Chef Fee

Traditional Country Breakfast

Scrambled Eggs

Bacon & Sausage Patties

Breakfast Potato

Pancakes, Bagels & Toast with Spreads

Assorted Breakfast Pastries

Carafes of Juices

Regular & Decaf Coffee & Hot Tea with Accompaniments

\$17 Per Person (10 person minimum)

Add Omelet Station \$4 per Person and \$50 Chef Fee

See our dessert and appetizer add-on options.



Pizza, Pasta & Salad Buffet

We will provide a variety of pizzas for your guests in addition to your selection of Mac-n-Cheese or Penne w/ Marinara or Fettuccine Alfredo along with a regular house salad to share.

Includes all non-alcoholic beverages (excluding Frankie's root bier)

\$17 per Person \$10 per Child (12 and under) (20 person minimum)

BBQ Picnic on the River Buffet

Enjoy the scenic views of the Cass river and the great Frankenmuth outdoors while you buffet on burgers, pulled chicken or pork, brats and hot dogs. Sides include potato salad, coleslaw, baked beans and a regular house salad to share. Ask about our vegetarian options!

Includes all non-alcoholic beverages (excluding Frankie's root bier)

\$20 per Person \$13 per Child (12 and under) (20 person minimum)

Add \$100 Chef BBQ Grill Fee (If Cooking to Order on Patio)

Southwest Fiesta Buffet

Our south of the border theme buffet will please any guest looking for a little spice to a lot of flavor. Enjoy beef, pork or chicken tacos with lettuce, tomato, onion, cheese, sour cream, and salsa for toppings. Served with Spanish rice and refried beans to complement a fresh Tex-Mex salad along with our house made Mexican macaroni salad. Includes all non-alcoholic beverages (excluding Frankie's root bier)

\$20 per Person \$13 per Child (12 and under) (30 person minimum)

See our dessert and appetizer add-on options.



ROOM CHARGES 2018

Peak: May - December

Rooms	Number of People	Monday- 7am-5pm	Thursday 5pm-12am	Friday 7am-5pm	Friday 5pm-1am	Saturday 7am-3pm	Saturday 3pm-1am	Sunday 7am-5pm	Sunday 5pm-12am
Diversion	050	•	-	•	•	-	•	•	-
Riverview	250	\$500	\$800	\$600	\$1,500	\$1,000	\$2,000	\$600	\$1,000
Barley	150	\$300	\$500	\$400	\$750	\$500	\$1,000	\$300	\$500
Hops	100	\$200	\$300	\$400	\$750	\$500	\$1,000	\$300	\$500
Red Sky	40	\$100	\$200	\$200	\$400	\$200	\$400	\$100	\$200
River Room	30	\$100	\$200	\$200	\$400	\$200	\$400	\$100	\$200
Half Barley	75	\$150	\$250	\$250	\$375	\$250	\$500	\$150	\$250
Half Hops	50	\$100	\$150	\$150	\$375	\$250	\$500	\$150	\$250
Dog Room	25	\$100	\$200	\$200	\$400	\$200	\$400	\$100	\$200
Patio-Red Sky	/ 100	\$400	\$750	\$600	\$1,000	\$750	\$1,000	\$400	\$750

Non-Peak: January - April

Rooms	N	lumber of People	Monday-7 7am-5pm	Thursday 5pm-12am	Friday 7am-5pm	Friday 5pm-1am	Saturday 7am-3pm	Saturday 3pm-1am	Sunday 7am-5pm	Sunday 5pm-12am
Riverview	2	50	\$250	\$400	\$300	\$750	\$500	\$1,000	\$300	\$500
Barley	1:	50	\$150	\$250	\$200	\$375	\$250	\$500	\$150	\$250
Hops	10	00	\$100	\$150	\$200	\$375	\$250	\$500	\$150	\$250
Red Sky	40	0	\$50	\$100	\$100	\$200	\$100	\$200	\$50	\$100
River Roc	om 30	0	\$50	\$100	\$100	\$200	\$100	\$200	\$50	\$100
Half Barle	ey 7	5	\$75	\$125	\$100	\$190	\$125	\$250	\$75	\$125
Half Hops	s 50	0	\$50	\$75	\$100	\$190	\$125	\$250	\$75	\$125
Dog Roor	n 2	5	\$50	\$100	\$100	\$200	\$100	\$200	\$50	\$100
Patio-Red	d Sky 10	00	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

^{*}Management reserves the right to increase any room fees based on Frankenmuth festival schedules and at their sole discretion.