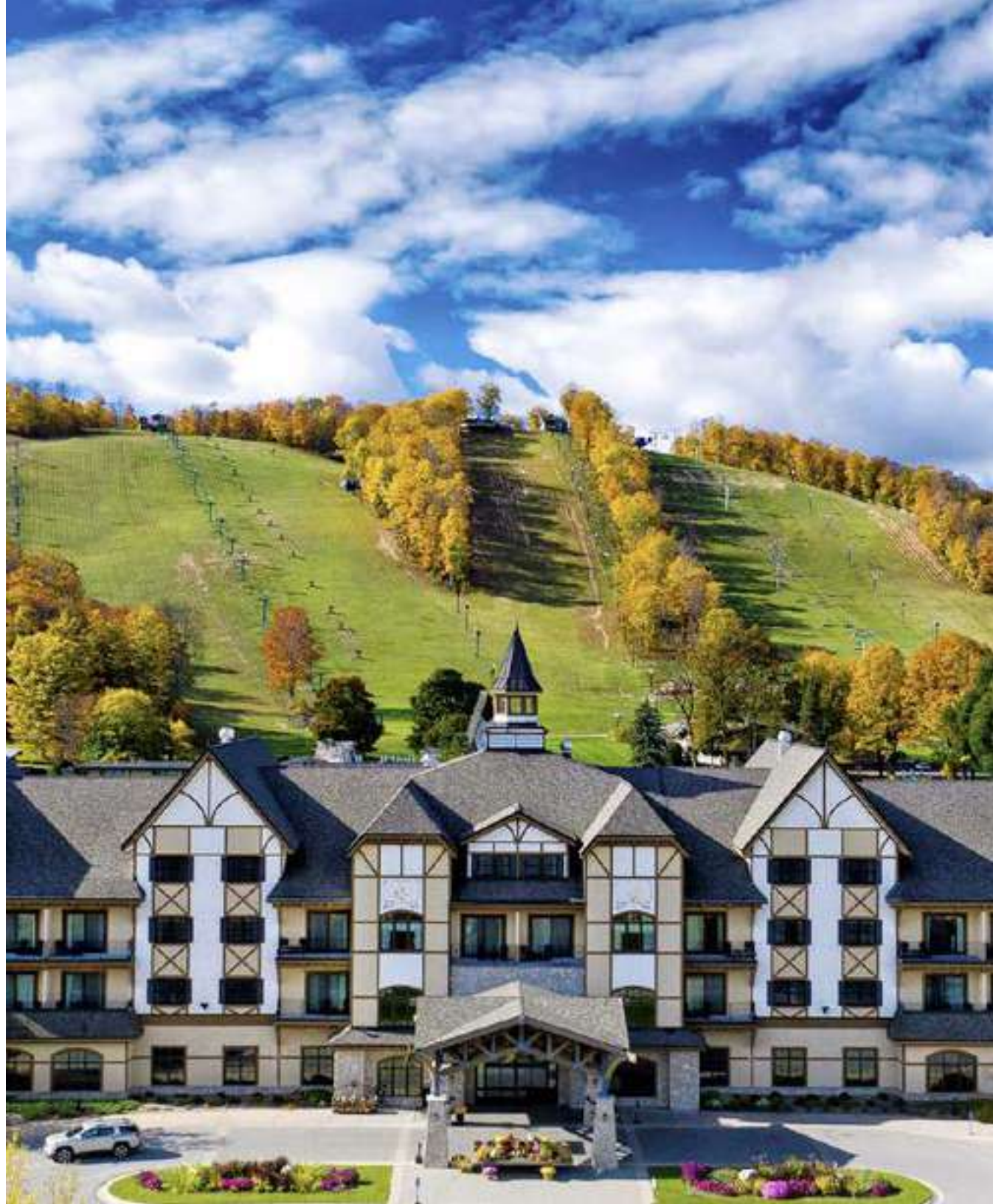




2022 BANQUET & AV GUIDE

TABLE OF CONTENTS

Banquet Information/Program Arrangements	3
Audio & Visual Equipment Rental/Policies	4
Policies/Shipping & Receiving	5
Breakfast	7
Bloody Mary/Mimosa Bar	8
Beverages and Snacks	9-10
Plated Lunch	12
Boxed Lunch	13
Lunch and Dinner Buffet	14-15
Hors d'oeuvres	17
Plated Dinner	19
Dinner Buffet	20
Children's Menu	21
Dessert Stations & Plated Desserts	22
Late Night Bites	24
Bar	26-27



BANQUET INFORMATION

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

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.

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.

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

SECURITY

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.

AUDIOVISUAL & MEETING EQUIPMENT

All equipment to be provided by Boyne Mountain. Boyne Mountain reserves the right to control sound in meeting rooms.

House sound is for speaking only (not for entertainment purposes. Audio patching fee of 50 per room.)

Podium and Wired Microphone • 40 per room per day

Wired Microphone • 40 per day

Wireless Handheld or Lavalier Microphone • 110 per day

Portable Powered Speaker • 130 per day

Analog Mixer Board • 75 per day

Digital Mixer • 150 per day

Built-In Screen • 40 per day

Portable Screen 70" • 40

Portable Screen 80" with Skirting • 50

Portable HD LCD with Screen • 215 per day

Vienna B HD Built-In LCD • 215 per day

Vienna A HD Built-In LCD • 420 per day | 2 projectors, 2 screens

Vienna HD Built-In LCD • 600 per day | 3 projectors, 3 screens

Matterhorn B or D HD Built-In LCD • 275 per day

Matterhorn HD Built-In LCD • 500 per day | 2 projectors, 2 screens

Alpine Room 75" Built-In TV • 200 per day

Portable 55" TV with Cart • 170 per day

Laptop Rental • 110 per day (2 available)

Blu Ray Player • 40 per day

Wireless Laser Pointer/Mouse • 25 per day

Uplighting • 4 for 100 per day or 8 for 150 per day

EXHIBIT TABLE

Display Table • 35 per stay covered, skirted 8' table

Vendor Table • 50 per stay covered, skirted 8' table, two chairs, wastebasket

Pipe & Drape • 60 per stay limited availability 10' section

ELECTRICAL OUTLETS

300 watt maximum per powerstrip. Power limitations to be discussed with your Convention Services Planner.

110 Voltage • 15 per day

220 Voltage • 25 per day

Powerstrip • 15 per stay

Extension Cord • 20 per stay

INTERNET

Complimentary WiFi access. Wireless connection for remote presentations available in Vienna and Matterhorn with rental of HDMI LCD projectors.

Wired Internet Connection • 200 per connection per room per day

Custom or Private SSID Wireless • 200 per day

TELEPHONE SERVICE

72 hour advance notice required. Specify local, long distance or international calling capabilities, as well as dial-in/dial-out capabilities.

Phone • 110 per day, plus toll charges

Polycom Soundstation • 125 per day, plus toll charges

BANNERS

Boyne Mountain Staff will hang & remove

Inside Banner • 25 each

Outside Banner • 50 each

ONSITE RENTAL EQUIPMENT

Flipchart and Markers • 36 per day

White Board and Markers • 30 per day

Easel (Max of 15) • 6 per day

Hightop Cocktail Table (23") • 15 per day

4' Skirted Table • 15 per day

6' or 8' Skirted Table • 15 per day

48" Round Table (seats 6-8) • 15 per day

60" Round Table (seats 8-10) • 15 per day

54"x54" White Linen • 8 per day

72"x72" White Linen • 8 per day

52"x114" White Linen • 11 per day

Table Skirting (per table) • 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 • 60 per day • Includes propane • 75 per large grill

DANCE FLOOR & RISERS

21'x21' Dance Floor • 600 per day (Indoor/Outdoor)

6'x8' Risers • 50 per section (10 Sections) • per day one set of stairs • Height options 18" or 32" (Indoor Only)

POLICIES

Groups may be responsible for costs incurred as a result of cancelled requests and equipment ordered but not used if not cancelled seventy-two hours prior.

A/V Specialists are available to assist or to be present during meetings and presentations at the cost of 60 per hour, 7am-5pm, 75 per hour after 5pm, seventy-two hour notice (3 business days) is required.

- Please advise your Convention Services Event Coordinator of any special requirements you may have in the areas of audio-visual equipment, display equipment, labor, etc. An itinerary must be submitted 30 days prior to arrival.
- We require 24 hours notice of any cancellation of audio-visual equipment ordered from or through the Resort.
- All equipment to be provided by Boyne Mountain.
- Should you choose to bring in an outside AV vendor an amount of 2000 will be applied to the master. Boyne Mountain will not set up, tear down, or otherwise trouble shoot outside equipment used by the group.
- Any audio visual and rentals that are not returned or missing will be charged the full cost to replace.

SHIPPING

Out-Bound Handling Fee • 10 per package

Out-Bound 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

Boyne Mountain

One Boyne Mountain Road

Boyne Falls, MI 49713

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

STORAGE

Due to limited storage, please ship all packages to arrive no more than 3 business days (M-F) prior to your event.

Storage and Moving of Package • 25 per package

Storage and Moving of Pallets • 150 per pallet



CONTINENTAL BREAKFASTS

*Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
\$100 service fee for fewer than 25 guests.*

Includes juice, coffee and tea service.

The Meeting Administrator • 17

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

Healthy Start • 18

Sliced fresh fruit, assorted yogurts, steel-cut oatmeal with skim milk, brown sugar and dried fruit topping, assorted 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 • 19

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

French Toast • 20

Garnished with berry compote, whipped cream and maple syrup. Served with 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.

Buttermilk Pancakes • 20

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

BREAKFAST BUFFETS

*Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
\$100 service fee for fewer than 25 guests.*

Includes juice, coffee and tea service.

The Monument • 22

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

The Alpine • 25

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

ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour.

Hard Boiled Eggs • 12 per dozen

Eggs Benedict • 9 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 • 6 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.*

12 each for New Amsterdam Vodka

14 each for Titos Vodka

- Meat 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.*

10 each with Prosecco

- 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 • 36 per gallon | 20 per pot

Decaffeinated Coffee • 36 per gallon | 20 per pot

Starbucks Coffee • 40 per gallon | 23 per pot

Assorted Herbal Teas • 4 per tea bag

Iced Tea • 36 per gallon | 20 per carafe

Lemonade • 36 per gallon | 20 per carafe

Fruit Punch • 36 per gallon | 20 per carafe

White or Chocolate Milk • 36 per gallon | 20 per carafe

Hot Chocolate • 36 per gallon | 20 per pot

Hot Chocolate packets | 5 per packet

Orange, Cranberry or Apple Juice • 37 per gallon | 21 per carafe

Dasani Bottled Water 20oz • 4 each

Bottled Water 10oz • 2 each

Assorted Coca-Cola • 2.75 per 12oz. can

PowerAde • 5 each

Assorted Bottled Juice • 5 each

Pellegrino Sparkling Mineral Water, 5oz • 6 each

Monster • 6 each



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

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

SNACK ITEMS A LA CARTE

Whole Fresh Apples, Oranges and Bananas • 3 each

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 • 4 each

Assorted Ice Cream Novelties • 5 each

Individual S'more in a bag • 34 per person

THEMED BREAKS

Based on one hour, 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 crudité's with hummus, granola bars, whole fresh fruit and 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

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

Dessert • 6

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

PLATED SALADS

May select up to 3 plate options

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

Cobb Salad • 22 • GF

Mixed greens, grilled chicken, bacon, avocado, bleu cheese, tomato, hardboiled egg, choice of dressing.

Arugula Watercress Salad • 19 • GF

Granny Smith apple sticks, goat cheese, toasted pine nuts, dried cranberries, lemon blood orange vinaigrette.

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

Northern Michigan Salad • 20 • GF

Arcadian Harvest Blend, grilled chicken, gorgonzola, dried cherries, toasted walnuts and green apple vinaigrette.

Grilled Chicken Caesar Salad • 22

Romaine, grilled chicken, garlic croutons, shaved parmesan, creamy Caesar dressing.

Caprese Salad • 19 • GF

Mozzarella, Heirloom tomatoes, fresh basil, balsamic vinaigrette.

PLATED SANDWICHES

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

Gluten free bread available

• 1 additional charge, per person

Italian Grinder • 21

Salami, ham, provolone, tomato, onion, banana peppers, Italian dressing on a grinder sub.

Michigan Chicken Salad Croissant • 20

Homemade chicken salad with northern Michigan cherries, celery, walnuts, 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, 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

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

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 garnished with fresh raspberries. Served with rice pilaf.

Great Lakes Whitefish • 27 • GF

Broiled whitefish finished with lemon-thyme butter sauce. Served with rice pilaf.

Quinoa Stuffed Pepper • 22 • V/GF

Vegetables and quinoa stuffed into a bell pepper and roasted.

Countryside Ratatouille • 21 • V/GF

Seasoned eggplant, zucchini, squash and seasonal vegetables, sautéed in vegetable stock.

GF - Gluten Free

V - Vegan

BOXED SANDWICHES & SALAD

Limit of 3 selections

Includes your choice of one sandwich, whole fruit or apple slices, dry snack, cookie and Dasani bottled water.

Gluten free bread available

- 1 additional charge, per person

Roast Beef & Cheddar • 21

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

Ham & Cheese • 21

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

Corned Beef Sandwich • 21

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

Turkey BLT Wrap • 21

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

Tuna Sandwich • 21

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

Veggie Roll • 21

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

Southwestern Spiced Salad • 21

Arugula, marinated cucumber, grape tomatoes, shaved red onions, herb spiced vinaigrette. Served with luncheon roll, butter, apple slices or whole fruit, cookie, bottled water.



LUNCH & DINNER BUFFETS

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.

Gluten free bread available
• 1 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, choice of two soups.

Add chicken or beef strips • 3 per person

Director's Deli Board • 25 lunch | 34 dinner

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons, assorted dressings and vinaigrettes. Deli display featuring shaved ham, smoked turkey, roast beef, cheddar and Swiss. Served with assorted sandwich breads and 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 • 23 lunch | 30 dinner

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

Lakeside Grille • 26 lunch | 34 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. Assorted cookies and brownies.

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

South of the Border • 26 lunch | 33 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. Fruit filled empanadas.

Little Italy • 26 lunch | 32 dinner

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

Executive Deli Luncheon • 25 lunch | 32 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, 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, Apple Strudel

LUNCH & DINNER BUFFET

Based on one hour. For an 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.

Great Lakes Luncheon • 27 pick two | 32 pick three
Dinner 33 pick two | 38 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 & Apple Stuffed Chicken Breast

Chicken Marsala with Cremini Mushrooms and Trottolo 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

Great Lakes Luncheon Continued

Eggplant Parmesan - Breaded eggplant, mozzarella cheese, marinara sauce & parmesan

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

Vegetarian Lasagna Roulades with grilled fresh vegetable ragout

Starch Options (choose one):

Oven Roasted Potatoes

Rice Pilaf

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

3-5 pieces per person is recommended.

Price is based on 25 pieces.

*Avocado and Tomato Tartlets • 50

*Fresh Fruit Kabobs • 50 • V/GF

*Fresh Tomato-Basil Bruschetta • 50

*Italian Sausage and Tomato Tartlets • 50

*Walnut, Apple and Gorgonzola Strudel Bites • 50

*Wild Mushroom Bruschetta • 50

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

Shrimp Cocktail • 80 • GF

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

HOT

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.

Chicken Strips or Bone-In Chicken Wings • 70

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

Jalapeno Poppers with Ranch • 65

Meatballs Au Poivre or Sweet and Sour • 55

Miniature Spanakopita • 55

Pesto and Mushroom Pizzettes • 55

*Sausage Stuffed Mushroom Caps • 85 • GF

Apple and Brie Quesadillas • 55

Margherita Pizzettes • 55

Wild Mushroom Quesadillas with Sour Cream and Salsa • 55

Asparagus and Cheese Phyllo Puffs • 80

Crab Cakes with Cajun Remoulade • 135

Lamb Lollipops with Mango Cranberry Chutney • 250 • GF

Miniature Beef Wellingtons • 125

* Scallops Wrapped in Bacon • 140 • GF

GF - Gluten Free

V - Vegan

DISPLAYS

Serves 25, 50, 100 guests.

Artisan Cheese & Crackers • 195 | 270 | 505

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 tomatos, mushrooms, 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 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 • 110 | 190 | 330 • 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.



PLATED DINNERS

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

Enhance your salad • 6

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 • 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

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 • 32
Roast pork loin finished with Michigan apple jus.

Grilled Strip Loin • 39
10 oz. New York strip loin topped with a morel mushroom demi-glace.

Beef Medallions • 45
Sliced beef tenderloin medallions topped with au poivre sauce.

Northern Michigan Chicken • 36
Pancetta, spinach and cherry chicken breast topped with Boursin cream sauce.

Seared Chicken Breast • 34
Lightly breaded, seared chicken breast served with choice of Boursin cream sauce with raspberry drizzle, whole grain mustard sauce or wild mushroom sauce.

Stuffed Chicken • 38
Creamed brie and apple stuffed chicken breast.

Parmesan Encrusted Whitefish • 36
Fresh great lakes whitefish encrusted with parmesan. Finished with lemon-caper beurre blanc.

Scottish 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, 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.

Land & Sea • 56
6 oz. Beef medallions with two sugar cane skewered shrimp with lemon-butter sauce.

GF - Gluten Free V - Vegan

DINNER BUFFETS

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 • 38

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. Broiled whitefish provencal with tomatoes, peppers, olives and garlic. Yukon gold mashed potatoes. Green bean medley. Chef's choice assorted desserts.

The Classic • 42

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 almonds and bits of bacon. Oven roasted red potatoes and seasonal vegetables. Chef's choice assorted desserts.

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

Northern Michigan Grille • 44

Garden tossed salad bar with cherry tomatoes, carrots, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad, 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 • 45 pick two | 49 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 starch, vegetable and assorted desserts.

Chef-Carved Options:

Roast Prime Rib of Beef • **GF**without sauce

Roast Beef Strip Loin • **GF**without sauce

Roast Pork Loin • **GF**without sauce

Poultry Options:

Northern Michigan chicken with pancetta, spinach and cherry chicken breast topped with Boursin cream sauce.

Roasted Breast of Chicken with Boursin Cream sauce and Fresh Raspberries

Roasted Breast of Chicken with Gorgonzola, Pear and Walnut Cream sauce

Fish & Seafood Options:

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

Scottish Salmon with Maple Sriracha Glaze • **GF**

Grilled Shrimp Skewers with Citrus Glaze • **GF**

Vegetarian Options:

Countryside Ratatouille

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

Quinoa Stuffed Pepper

Vegetables and quinoa stuffed into a bell pepper and roasted. • **V/GF**

Spanakopita

Layers of spinach, feta cheese and flaky phyllo dough.

Black Bean Cakes

Black beans, peppers, onions, bread crumbs with a red pepper mayonnaise.

BUFFET DINNER ENHANCEMENTS

Manned station • 100

Only as addition to dinner buffet.

Pasta Station • 14

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

Add chicken, Italian sausage and 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

Chef attended carving stations providing appetizer sized portions. Served with appropriate condiments and rolls. 100 fee is assessed with all chef-attended carving stations. Without sauce, item 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) • 18

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

DESSERT STATIONS

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 • 14

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 • 11

Marshmallow, honey graham crackers, milk chocolate bars, Reese's peanut butter cups and Andes mints.

Add bonfire for an additional 130 per 2 hours.

PLATED DESSERT

Plated meals are served with 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





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 served with griddled onions, pickles and American cheese. Served with 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 and cheddar cheese. Served with French fries.

Wings • 18 • GF

Crisp chicken wings with choice of buffalo, maple-sriracha or cherry BBQ sauce. Served with ranch, blue 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 100 per hour.

Bar relocation fee is 100 per bar.

Due to occasional limited availability substitutions may occur

Cash Bar

Individuals pays per drink 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 based on consumption.

WINE

TIER 1

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

TIER 2

Chateau Souverain • 10 glass | 38 bottle
Chardonnay, Cabernet, Merlot, Sauvignon Blanc

TIER 3

Donati Family Vineyard • 12 glass | 48 bottle
Un-Oaked Chardonnay, Cabernet Sauvignon,
Merlot, Pinot Noir, Chalet Edelweiss Claret, and
Frenzy Sauvignon Blanc • 12 glass | 48 bottle

LIQUOR

CALL

Hightballs • 7.75
Rocks, Martinis, Margaritas and Manhattans • 9.25

New Amsterdam Vodka, Bacardi, Captain Morgan,
Canadian Club, Jack Daniels, Dewar's, Jim Beam, New
Amsterdam Gin, Jose Cuervo Gold

PREMIUM

Hightballs • 9.25
Rocks, Martinis, Margaritas and Manhattans • 10.5
Titos, Crown Royal, Jameson, Johnnie Walker Red,
Maker's Mark, Tanqueray, 1800 Cuervo, Kracken Spiced
Rum

SUPER PREMIUM

Hightballs • 11
Rocks, Martinis, Margaritas and Manhattans • 12
Grey Goose, Papa Pilar Blonde, Jack Daniels Single
Barrel, Ketel One Citroen, Johnnie Walker Black,
Woodford Reserve Single Batch, Bombay Sapphire,
Patron Silver

CORDIALS

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

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 • 7

Assorted flavors of Truly and White Claw

DOMESTIC • 4.50

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

IMPORTED • 5.50

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

CRAFT • 6.00 - 8.00

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

CALL BAR

One Hour • 17 per person
Two Hours • 25 per person
Three Hours • 33 per person
Four Hours • 41 per person
Each additional hour • 8 per person

New Amsterdam Vodka, Bacardi, Captain Morgan, Bacardi, Canadian Club, Jack Daniels, Dewar's, Jim Beam, New Amsterdam Gin, Jose Cuervo Gold

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

WINE

Chateau Souverain
Chardonnay, Cabernet, Merlot, Sauvignon Blanc

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

Titos, Kracken Spiced Rum, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, 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, Michigan Craft

WINE

Donati Family Vineyard
Un-Oaked Chardonnay, Cabernet, Merlot, Pinot Noir, Sauvignon Blanc, Chalet Edelweiss Claret and Frenzy Sauvignon Blanc

