



Bay Harbor
Golf Club

EVENTS

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BREAKFAST

BREAKFAST

PLATED

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

FRENCH TOAST · 14

French Toast, Powdered Sugar, Whipped Butter, Maple Syrup

TRIPLE STACK BUTTERMILK PANCAKES · 14

*Maple Syrup | Whipped Cream Available Upon Request
Gluten Free Available*

SPECIALTY PANCAKES · 16

*Choice of Banana Walnut, Blueberry, Chocolate Chip, Double Chocolate Chip, Decadent Strawberry
Gluten Free Available*

GOLDEN BELGIAN WAFFLE · 16

*Maple Syrup | Whipped Cream Available Upon Request
Gluten Free Available*

SPECIALTY WAFFLES · 18

*Choice of Banana Walnut, Blueberry, Chocolate Chip, Double Chocolate Chip, Decadent Strawberry
Gluten Free Available*

CLASSIC EGGS BENEDICT · 20

English Muffin, Poached Egg, Canadian Bacon, Hollandaise Sauce

ADD ONS

FRUIT CUP · 6

BREAKFAST POTATOES · 6

BACON OR SAUSAGE LINKS · 8

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BREAKFAST

BOXED

Served with Piece of Whole Fruit, Individual Yogurt, and Bottled Water

MUFFIN · 13

Chef's Choice

BAGEL · 16

Whipped Cream Cheese

BREAKFAST SANDWICH · 18

Choice of Bacon or Ham with Egg and Cheese on a Croissant

BREAKFAST BURRITO · 18

Choice of Bacon or Ham with Egg and Cheese

BEVERAGES

ORANGE JUICE · 3.50 A GLASS

BOTTLED WATER · 4 EACH

ASSORTED BOTTLED SODA · 4 EACH

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BREAKFAST

CONTINENTAL · 14

Muffins, Toast Station, Whole Fruit and Coffee Station

BUFFET, TIER ONE · 22

*Scrambled Eggs, Muffins, Toast Station, Whole Fruit, Choice of
Breakfast Potato or Hash browns and Coffee Station*

BUFFET, TIER TWO · 30

*Scrambled Eggs, Bagels & Muffins & Toast Station, Whole Fruit, Yogurt Parfait,
Choice of Breakfast Potato or Hash Browns, Choice of Bacon or Sausage and Coffee Station*

BUFFET, TIER THREE · 45

*Scrambled Eggs, Bagels & Muffins & Cinnamon Rolls & Toast Station, Fruit Tray, Yogurt Parfait,
Choice of Breakfast Potato or Hash Browns, Bacon & Sausage, Cereal, Oatmeal Station and Coffee Station*

ADDITIONS

Priced Per Person

ASSORTED QUICHE · 5

BISCUITS AND GRAVY · 4

EGGS BENEDICT · 8

WAFFLE STATION · 10

BAR

BRUNCH BAR · 18 PER DRINK

Guests will have a selection of accompaniments to create their own Mimosa, Bloody mary or Screwdriver.

Staff attended stations have an attendant fee of \$150.00 per staff member.
An additional \$150 will apply for buffets serving less than 25 guests.



LUNCH

LUNCH

PLATED · 20

*All wraps are served with Potato Chips, Dill Pickle, Chef's Choice of Dessert,
Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas
Gluten Free Available*

BOXED · 20

*All wraps are served with Individual Bag of Chips, Chef's Coleslaw,
Piece of Whole Fruit, Sweet Treat, and Bottled Water*

— CHOOSE THREE —

GRAND TRAVERSE

Cherry Chicken Salad

CAPRESE

Tomato, Pesto, Basil, Mozzarella, Balsamic Reduction

BLACK FOREST HAM

Ham, Swiss, Tomato, Lettuce, Honey Mustard

DELUXE ROAST BEEF

Carved Roast Beef, Cheddar, Tomato, Lettuce, Horseradish Aioli

TUNA SALAD

Tuna Salad, Cheddar, Tomato, Lettuce

TURKEY AND LINGONBERRY

Turkey, Bacon, Cheddar, Tomato, Lingonberry, Lettuce

DELUXE ITALIAN

Ham, Salami, Pepperoni, Provolone, Onion, Shredded Lettuce, Sweet Italian Dressing

CALIFORNIA CHICKEN

Grilled Chicken, Bacon, Lettuce, Tomato, Avocado Aioli

GRILLED CHICKEN CAESAR SALAD

*Hearts of Romaine, Grilled Chicken, Tomato, Parmesan Reggiano,
Garlic Croutons, Caesar Dressing*

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LUNCH

SOUP & WRAP BUFFET · 30

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

WRAPS

— CHOOSE THREE —

GRAND TRAVERSE

Cherry Chicken Salad

CAPRESE

Tomato, Pesto, Basil, Mozzarella, Balsamic Reduction

BLACK FOREST HAM

Ham, Swiss, Tomato, Lettuce, Honey Mustard

DELUXE ROAST BEEF

Carved Roast Beef, Cheddar, Tomato, Lettuce, Horseradish Aioli

TUNA SALAD

Tuna Salad, Cheddar, Tomato, Lettuce

TURKEY AND LINGONBERRY

Turkey, Bacon, Cheddar, Tomato, Lingonberry, Lettuce

DELUXE ITALIAN

Ham, Salami, Pepperoni, Provolone, Onion, Shredded Lettuce, Sweet Italian Dressing

HOUSE-MADE SOUPS

— CHOOSE TWO —

Chicken Noodle

Tomato Basil

Creamy Potato and Bacon

Creamy Broccoli and Cheddar

Chicken and Rice

Vegetable

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LUNCH

DELI BOARD DELIGHT BUFFET · 32

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

ASSORTED SLICED BREAD

SLICED TURKEY, HAM, SALAMI, AND ROAST BEEF

EGG SALAD OR CHICKEN SALAD

SWISS, CHEDDAR, AND AMERICAN CHEESES

ASSORTED TOPPINGS

*Tomatoes, Sliced Onions, Lettuce, Pickles, Banana Peppers,
Basil Aioli, Deli Sauce, Dijon Mustard*

CREAMY COLESLAW

KETTLE CHIPS

CHEF'S CHOICE OF DESSERT

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LUNCH

SOUTHERN BBQ · 38

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

SWEET CORNBREAD

CREATE YOUR OWN BBQ SANDWICH

Sandwich Rolls

BBQ Chicken

Pulled Pork

HOUSE-MADE MACARONI AND CHEESE

HOUSE-FRIED POTATO CHIPS

CORN ON THE COB

WATERMELON

ASSORTED PIES

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LUNCH

TASTE OF MEXICO · 40

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

ROMAINE SALAD

Red Bell Peppers, Black Bean and Corn Salsa, Southwest Ranch

CHICKEN TORTILLA SOUP

Avocado Crème-Fraîche

CREATE YOUR OWN FAJITAS

Flour Tortillas

Marinated Chicken Breast

Marinated Flank Steak

ASSORTED TOPPINGS

Lettuce, Shredded Jack Cheese, Sour Cream, Jalapeños, Onions, Tomatoes

TORTILLA CHIPS

Guacamole, Warm Queso Dip

SPANISH RICE

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

ENHANCEMENT

CAJUN SHRIMP, MANGO SALSA · 5

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LUNCH

TASTE OF ITALY · 39

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Parmesan Reggiano, Roasted Garlic Caesar Dressing

GARLIC BREAD

PARMESAN-ENCRUSTED CHICKEN

Basil Pesto

HOUSE-MADE BEEF MEATBALLS

Marinara Sauce

CHEESE RAVIOLI

Mushroom Creme Sauce

HARICOTS VERTS

TIRAMISU

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LUNCH

TASTE OF ASIA · 42

Served with Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas

ASIAN CRUNCH SALAD

Mixed Greens, Red Cabbage, Mandarin Oranges, Wonton Crisps, Sliced Almonds and Broccoli. Tossed in a Sesame Ginger Dressing

BEEF AND BROCCOLI

EGG DROP SOUP

VEGETARIAN SPRING ROLLS OR PORK POT STICKERS

Sweet Chili Sauce

SWEET AND SOUR CHICKEN

GENERAL TSAO CHICKEN OR SESAME CHICKEN

VEGETABLE LO MEIN

STEAMED WHITE OR FRIED RICE

FRIED DONUT WITH SESAME CARAMEL SAUCE

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DINNER

DINNER

PLATED

*Served with Dinner Rolls, Choice of One Vegetable and One Starch, Chef's Choice of Dessert,
Fresh Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings
Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas*

FRENCHED CHICKEN · 42

Otto's Farm Free Range Breast, Pan Roasted, Lemon-Basil Pesto

GREAT LAKES WHITEFISH · 41

Tomato-Caper Relish, Citrus Beurre-Blanc

GREAT LAKES WALLEYE · 45

Sautéed, Lemon-Caper Beurre-Blanc

SEARED SALMON · 43

Honey-Soy Glaze

GRILLED SHRIMP WITH GARDEN VEGETABLES · 34

Seasonal Local Vegetables, Gulf Shrimp, Burre Blanc

BRAISED BEEF SHORT RIB · 44

Red Wine Demi-Glacé

SEARED FILET MIGNON · 58

Demi-Glacé

ROSEMARY THYME ROASTED PORK LOIN · 40

Apple Chutney

QUINOA STIR FRY · 32

Red Quinoa, Seasonal Vegetables, Mandarin Oranges and Crushed Nuts in a Teriyaki Glaze

STUFFED PEPPER · 32

Seasonal Vegetables, Quinoa, Balsamic Reduction

USDA PRIME DELMONICO · MP

LOBSTER TAIL · MP

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DINNER

BUFFET

*Served with Dinner Rolls, Choice of Two Vegetables and Two Starches, Chef's Choice of Dessert,
Fresh Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings
Iced Tea, Freshly Brewed Local Regular and Decaf Coffee and Assorted TAZO® Teas*

CHOICE OF TWO ENTRÉES · 46

CHOICE OF THREE ENTRÉES · 58

SAUTEED CHICKEN

Otto's Farm Free Range Breast, Pan Roasted, Lemon-Basil Pesto

CHICKEN MARSALA

Breaded, Marsala Wine and Mushroom Sauce

GREAT LAKES WHITEFISH ·

Tomato-Caper Relish, Citrus Beurre-Blanc

GREAT LAKES WALLEYE

Sautéed, Lemon-Caper Beurre-Blanc

SEARED SALMON

Honey-Soy Glaze

GRILLED SHRIMP WITH GARDEN VEGETABLES

Seasonal Local Vegetables, Gulf Shrimp, Burre Blanc

BRAISED BEEF SHORT RIB ·

Red Wine Demi-Glacé

WAGYU FLANK

Demi-Glacé

ROSEMARY THYME ROASTED PORK LOIN

Apple Chutney

QUINOA STIR FRY

Red Quinoa, Seasonal Vegetables, Mandarin Oranges and Crushed Nuts in a Teriyaki Glaze

STUFFED PEPPER

Seasonal Vegetables, Quinoa, Balsamic Reduction

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— DINNER —

PAIRINGS

PLATED · CHOOSE ONE OF EACH

BUFFET · CHOOSE TWO OF EACH

STARCH

Loaded Mashed Potatoes

Herb Roasted Red Skins

Garlic Whipped Potatoes

Smashed Yukon Potatoes

Canaroli Risotto

Red Quinoa

VEGETABLES

Haricots Verts

Broccolini

Asparagus

Honey Glazed Carrots

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— DINNER —

ENHANCEMENTS

SALADS

— CHOOSE ONE —

TRADITIONAL CAESAR SALAD · 6

Hearts of Romaine, Parmesan Reggiano, Tomatoes, Garlic Croutons, Caesar Dressing

LAKE MICHIGAN SALAD · 8

Mixed Greens, Asparagus, Strawberries, Candied Pecans, Raspberry Poppy Seed Dressing

NORTHERN MICHIGAN SALAD · 8

Mixed Greens, Goat Cheese, Dried Michigan Cherries, Candied Walnuts, Fig Vinaigrette Dressing

WEDGE SALAD · 8

Crispy Iceberg Wedge, Blue Stilton, Cherry Tomatoes, Pork Belly, Buttermilk Ranch Dressing

DESSERTS

— CHOOSE ONE · 8 EACH —

FLOURLESS CHOCOLATE CAKE

TIRAMISU

RED VELVET CAKE

KEY LIME PIE

ASSORTED SEASONAL FRUIT PIES

ASSORTED CHEESECAKES

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RECEPTIONS

RECEPTION

COLD HORS D'OEUVRES

— *Per Dozen* —

FRESH CAPRESE BRUSCHETTA · 31

MOZZARELLA TOMATO SKEWERS · 33

GREAT LAKES WHITEFISH PATE · 43

On Pita

SEARED TUNA ON HOUSE CRACKER · 41

Sumo Sauce, Microgreens

SMOKED SALMON RYE CROSTINI · 33

Herb-Infused Cheese

POACHED PEAR, PROSCIUTTO,
AND GOAT CHEESE CROSTINI · 37

ROASTED VEGETABLE AND
GOAT CHEESE CROSTINI · 33

PESTO CHICKEN CROSTINI · 37

Pesto Boursin Cheese

PROSCIUTTO-WRAPPED ASPARAGUS · 37

Balsamic Drizzle

SHRIMP SHOOTERS · 57

Cocktail Sauce

OYSTERS ON THE HALF SHELL · MP

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RECEPTION

HOT HORS D'OEUVRES

— Per Dozen —

MINI BEEF WELLINGTON · 39

CAPRESE FLATBREAD · 27

BBQ PORK FLATBREAD · 27

CANDIED BACON · 29

SPINACH ARTICHOKE
FLATBREAD · 27

BACON-WRAPPED
SCALLOPS · 55

BACON-WRAPPED
SHRIMP · 51

SWEET CHILI CHICKEN
KABOBS · 37

PHYLLO-WRAPPED BRIE · 35
Mixed Fruit Marmalade

LAMB LOLLIPOPS · 59
Demi-Glacé

SPANAKOPITA · 31

CRAB RANGOONS · 34
Sweet and Sour Sauce

TERIYAKI BEEF KABOBS · 39
Peppers and Onions

PORK POT STICKERS · 35
Sweet Soy Sauce

VEGETARIAN SPRING
ROLLS · 31
Sweet Soy Sauce

MUSHROOM TARTLETS · 35
Wild Mushroom Duxelle, Asiago Cheese

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RECEPTION

PRESENTATIONS

CRUDITÉ

Variety of Seasonal Vegetables such as Carrots, Bell Peppers, Squash, Celery, Cherry Tomatoes, and Cucumbers served with Hummus

TWENTY-FIVE PEOPLE · 150 FIFTY PEOPLE · 275

TROPICAL FRUIT

Fresh Seasonal Fruits such as Cantaloupe, Watermelon, Pineapple, Strawberries, and Grapes served with Yogurt Dip and freshly Whipped Cream

TWENTY-FIVE PEOPLE · 150 FIFTY PEOPLE · 275

ARTISAN CHEESE

Fresh Fruit, Pepperidge Farm® Crackers, and Candied Nuts

TWENTY-FIVE PEOPLE · 175 FIFTY PEOPLE · 300

SHRIMP COCKTAIL

PER DOZEN · 57

BRIE EN CROUTE

Raspberry Compote, Crackers, Crostini

TWENTY-FIVE PEOPLE · 75 FIFTY PEOPLE · 100

CHARCUTERIE

Sliced Meats and Cheeses such as Smoked Cheddar, Paradiso, and Gruyere, served with Pickled Asparagus, Marinated Olives, Crostini, and Crackers

TWENTY-FIVE PEOPLE · 300 FIFTY PEOPLE · 550

SUSHI

California Roll, Spicy Tuna Roll, Veggie Roll, Steak Roll

CHOOSE UP TO THREE ROLLS TWENTY-FIVE PIECES · 100

FIFTY-PIECE MINIMUM

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RECEPTION

GRAZING TABLE

TIER ONE · FIFTY PEOPLE · 1200

Display of Charcuterie Meats, Cheeses and Accompaniments

TIER TWO · FIFTY PEOPLE · 2200

*Grand Display of Charcuterie Meats, Cheeses, Fruit,
Crudit , Dips and Accompaniments*

CARVING

HERB ROASTED TENDERLOIN OF BEEF · MP

Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard

PREPARED MR

PRIME RIB OF BEEF · MP

Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard

PREPARED MR

ROSEMARY-THYME ROASTED PORK LOIN · 16

Sliced Rolls, Apple Cherry Chutney, and Maple Mustard Sauce

*\$150 fee per carver or attendant (recommend 1 per 80 guests). *An additional \$150 will apply for buffets serving less than 25 guests. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option. Food is displayed for a maximum of 90 minutes.

— RECEPTION —
STATIONS

TACO · 26

MARINATED GRILLED CHICKEN

MARINATED FLANK STEAK

SOFT TACO SHELLS

ASSORTED TOPPINGS

Shredded Lettuce, Shredded Jack Cheese, Sour Cream, Guacamole, Jalapeños, Onions, Pico de Gallo

TORTILLA CHIPS

ENHANCEMENT

Whitefish Tacos and Mango Salsa · 5 PER PERSON

SLIDER BAR · 26

SHAVED BEEF

PULLED PORK

PULLED BUFFALO CHICKEN

SLIDER BUNS

ASSORTED TOPPINGS

Cheese, Lettuce, Sliced Red Onions, Bleu Cheese Dressing, Bistro Sauce, Tomatoes

KETTLE CHIPS

HOUSE-MADE MACARONI AND CHEESE · 18

ASSORTED TOPPINGS

*Bacon, Scallions, Shredded Cheddar and Pepper Jack Cheese,
Broccoli, Sun-Dried Tomatoes*

ENHANCEMENTS

Lobster · MP PER PERSON

Buffalo Chicken · 12 PER PERSON

(Continued on Next Page)

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— RECEPTION —
STATIONS

PASTA BAR · 20

PASTA

Gemili, Linguine

SAUCE

Tomato-Basil Sauce, Creamy Alfredo Sauce

ASSORTED TOPPINGS

*Zucchini, Yellow Squash, Mushrooms, Onion, Oven-Roasted Tomatoes, Spinach,
Red Pepper, Grated Parmesan Cheese, Freshly Ground Black Pepper*

GARLIC BREAD

ENHANCEMENTS

Grilled Chicken · 7 PER PERSON

Grilled Shrimp · 8 PER PERSON

LOADED POTATO BAR · 18

— CHOOSE TWO —

Garlic Whipped, Sweet Potato, Yukon Gold Mashed

ASSORTED TOPPINGS

*Cheddar Cheese, Bleu Cheese Crumbles, Bacon, Scallions,
Chives, Broccoli, Pico de Gallo, Sour Cream*

SOUTH OF THE BORDER · 14

TORTILLA CHIPS

Salsa, Guacamole, Warm Queso Dip

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

ENHANCEMENT

Chile Con Queso · 5 PER PERSON

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— RECEPTION —

PREMIUM HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 12

*Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Tennessee Whiskey,
Johnny Walker Red Scotch, Maker's Mark Bourbon, Jose Curveo Tequila*

RED WINE

— CHOOSE TWO —

Stoller Pinot Noir · 17 PER GLASS

Gainey Merlot · 17 PER GLASS

Louis Martini Cabernet · 16 PER GLASS

Cantena Malbec · 16 PER GLASS

WHITE WINE

— CHOOSE TWO —

Crossing Sauvignon Blanc · 13 PER GLASS

Duckhorn Chardonnay · 16 PER GLASS

Tolloy Pinot Grigio · 14 PER GLASS

Chateau Grand Traverse "Late Harvest" Riesling · 13 PER GLASS

SPARKLING

— CHOOSE ONE —

Veuve du Vernay · 10 PER GLASS

Veuve Ambal Rosé · 12 PER GLASS

BEER

— CHOOSE THREE —

DOMESTIC · 6

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Athletic Brewing N/A

IMPORT · 7

Modelo, Labatt Blue, Labatt Blue Light

CRAFT · 8

*Petoskey Brewing Horney Monk, Petoskey Brewing Juicy IPA, Founder's All Day IPA,
Bell's Two Hearted Ale, Seasonal Michigan Micro Brew*

*Wine may be pre-purchased at per bottle pricing. Ask your event coordinator for pricing.

**One bar will be added per 100 guests. Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option.

— RECEPTION —

MICHIGAN SELECT HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 15

*Gypsy Vodka, Gypsy “Petoskey Stone” Gin, Gypsy “Mackinac Island” Rum
Journeyman Bourbon, New Holland Bourbon, Casamigos Blanco and Resapado Tequila*

RED WINE

— CHOOSE TWO —

Mackinaw Trail Estate Marquette · 13 PER GLASS

Black Star Farms Pinot Noir · 16 PER GLASS

Shady Lane Blau Fränkisch · 16 PER GLASS

WHITE WINE

— CHOOSE TWO —

Black Star Farms “Sur Lie” Chardonnay · 12 PER GLASS

Chateau Grand Traverse “Late Harvest” Riesling · 13 PER GLASS

Black Star Farms Pinot Blanc · 12 PER GLASS

SPARKLING

— CHOOSE ONE —

Mawby “Sex” Brut Rosé · 12 PER GLASS

Mawby Blanc de Blanc · 14 PER GLASS

BEER

— CHOOSE THREE —

CRAFT · 8

*Petoskey Brewing Horney Monk, Petoskey Brewing Juicy IPA, Founder’s All Day IPA,
Bell’s Two Hearted Ale, Seasonal Michigan Micro Brew*

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— RECEPTION —

PLATINUM HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 16

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Pyrat XO Rum, Crown Royal, Ardbeg 10-Year Scotch, Glenfiddich 14 Year Scotch, Woodford Reserve Bourbon, Patron Silver Tequila

RED WINE

— CHOOSE TWO —

Bella Glos Pinot Noir · 35 PER GLASS

Quilt Napa Valley Cabernet · 30 PER GLASS

Leviathan Red Blend · 32 PER GLASS

WHITE WINE

— CHOOSE TWO —

Cloudy Bay Sauvignon Blanc · 28 PER GLASS

Rombauer Chardonnay · 28 PER GLASS

By Ott Rose · 19 PER GLASS

Available Sancerre · MP PER GLASS

SPARKLING

— CHOOSE ONE —

Veuve Clicquot "Yellow Label" Brut · 26 PER GLASS

Veuve Clicquot "Rosé" · 26 PER GLASS

BEER

— CHOOSE THREE —

DOMESTIC · 6

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Athletic Brewing N/A

IMPORT · 7

Modelo, Labatt Blue, Labatt Blue Light

CRAFT · 8

Petoskey Brewing Horney Monk, Petoskey Brewing Juicy IPA, Founder's All Day IPA, Bell's Two Hearted Ale, Seasonal Michigan Micro Brew

**One bar will be added per 100 guests. Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Bars set-up in outdoor event spaces will utilize plastic cups. Menu prices are per person and do not include current sales tax and service fee. Prices and menu content are effective until February 2024, and are subject to availability and may be changed without notice to the closest available option.



TECHNOLOGY

Technology can be added through On Core Services. Pricing varies based on needs.

SHIPPING & STORAGE

SHIPPING

Out-Bound Handling Fee of 10 dollars will be applied to each package

OUTBOUND 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

Bay Harbor Golf Club
5800 Coastal Ridge Drive
Bay Harbor, MI 49770

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

STORAGE

*Due to limited storage facilities, please ship all packages to arrive
no more than one week prior (7 Days) to your event*

STORAGE OF BOXES · 25 PER BOX, PER DAY

STORAGE OF PALLETS · 150 PER PALLET, PER DAY

GENERAL INFORMATION

FOOD & BEVERAGE POLICY

Enclosed for your consideration are a range of suggested menus. Please bear in mind that these selections are merely an example of the services that our catering and event staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. No food and beverage of any kind is permitted to be brought into banquet event spaces. Food and Beverage is not permitted to be removed from the hotel's banquet event area. Inn at Bay Harbor is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Inn at Bay Harbor by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that is under 21 years of age, appears to be under age, without legal identification, or appears to be intoxicated. Inn at Bay Harbor reserves the right to request the removal of any alcoholic beverage brought into the hotel's banquet facilities. Parents/Adults cannot legally serve children/minors. A 25 person minimum is required for all buffets and stations. For optimal quality, food is displayed for a maximum of 90 minutes. Menu item substitutions may be made based on product availability at any time without notice. All beverages served/consumed in any outdoor banquet event space will be served in plastic.

GUARANTEE POLICY

A minimum guarantee must be received (5) five working days prior to the event. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. Complete menus for group sponsored food and beverage functions should be submitted to the Event Manager at least 28 days prior to the main date of group arrival to allow food ordering. Failure to submit requested menus prior to the 28-day cutoff may encounter substitutions based on market availability. All charges will be based on the guaranteed count, or the actual number of guests served, whichever is greater. If additional guests attend, the bill will reflect the guarantee count plus the additional guests. The culinary department will only prepare for an additional 5% attendance over the guarantee the day of the event, therefore proper notification of guest count is imperative to the success of the event.

PRICING POLICY

To qualify for tax exemption the organization must provide a valid Michigan tax exemption certificate prior to the event date and payment must match name on exemption form. All prices are subject to change without notice. All prices are subject to 6% State Tax and 22% Service Charge. Children under 12 will be charged 75% of the posted adult menu price or may eat a recognized Children's Entrees. Children 3 and under will not be considered in the final billing and therefore dine at no cost to you.

(Continued on Next Page)

GENERAL INFORMATION

BANQUET ROOM POLICY

The hotel reserves the right to inspect and control all private functions. It is policy that all time schedules entered on the contract are enforced. The hotel reserves the right to change the location of your event to a more suitably sized area should the anticipated attendance significantly increase or decrease. Guest agrees to be responsible for any damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. The hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Events office. Scotch tape, screws, staples, nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or banquet event space. Glitter is not permitted in any hotel space.

NOISE POLICY

All bands, DJ's, and any other form of entertainment must end at 11:00pm. Management may request the volume be turned down prior to the ending time if disrupting to other hotel guests. If not compliant, a \$1,000 fine will be charged.

PARKING LOT POLICY

Delivery/Equipment/Vendor vehicles are not to be parked in guest areas, including the circle drive. All loading and unloading must be done in the Loading Dock area.

OUTSIDE VENDOR/CONTRACTOR POLICY

The hotel reserves the right to advance approval of all outside vendors and their contracted services including but not limited to electrical requirements and specs.

SIGNAGE POLICY

Minimum pre-approved and pre-arranged signage is permitted in the public areas and grounds. The signage must be prepared by a professional vendor/contractor. It must meet hotel standards and requirements (handmade, inked signs are not permitted) and must be removed immediately upon conclusion of the meeting for which it has been used. All event signage is limited to private function areas. No signage is permitted in the main lobby.

AUDIOVISUAL POLICY

Inn at Bay Harbor's exclusive AV provider is Oncore AV, who provides stunning audiovisual services. A representative from Oncore AV will work with you one on one to provide stunning audiovisual services to fit your specific needs, making your event even more memorable.

We'd be delighted to host and customize your event!

ASK YOUR EVENT MANAGER ABOUT CREATING
A MENU DESIGNED JUST FOR YOU.

FOR RESERVATIONS 888.906.5972 | F 231.439.4122