

Meetings & Conventions Packages



**Voted Best Restaurant
with Private Dining Space by
Michigan Meetings + Events Magazine**

713 S. Main St., Frankenmuth, MI 48734 • 989-652-9941 • 1-800-228-2742 • www.bavarianinn.com

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Frankenmuth Bavarian Inn Restaurant

Meeting Procedures

Many successful events are hosted at the Bavarian Inn Restaurant in Frankenmuth. Our beautiful town will serve as the perfect backdrop to your business gathering, boasting some of the best shopping, dining, and cultural events in the state. The Bavarian Inn offers many unique experiences for business partners or entire families, and with our central location your event will be a success!

Here at Bavarian Inn Restaurant, a variety of arrangements are available in our Bavarian-themed dining rooms. Facilities are available for 4 to 350 people. We are most famous for our Frankenmuth Style Chicken Dinner and German specialties, but we also offer many customized menus designed by our award winning Executive Chef.

Planning your event is as easy as following the steps below:

1. Contact us to inquire on room availability and other needs
2. Choose your technology bundle
3. Choose your menu package
4. Add your “extras”
5. Sit back and relax as you collect your RSVPs while we put your plan into action.

Private rooms are reserved on a first come, space available basis. There is no charge for a private room, other than the cost of the menu package for the minimum number of guests established for the room. A deposit is required for private rooms and is applied to your bill. All deposits are forfeited upon cancellation.

We will call you to confirm your number of guests one week before the reservation date. Forty-eight hours prior to your event, you are responsible for a 100% guarantee of the number of meals that you have reserved.

We are eager to serve your meeting/convention needs. If you have any questions, need more information, or would like to make a reservation, please contact our Group Reservation Specialists at (800) 228-2742 or email diningsales@bavarianinn.com.

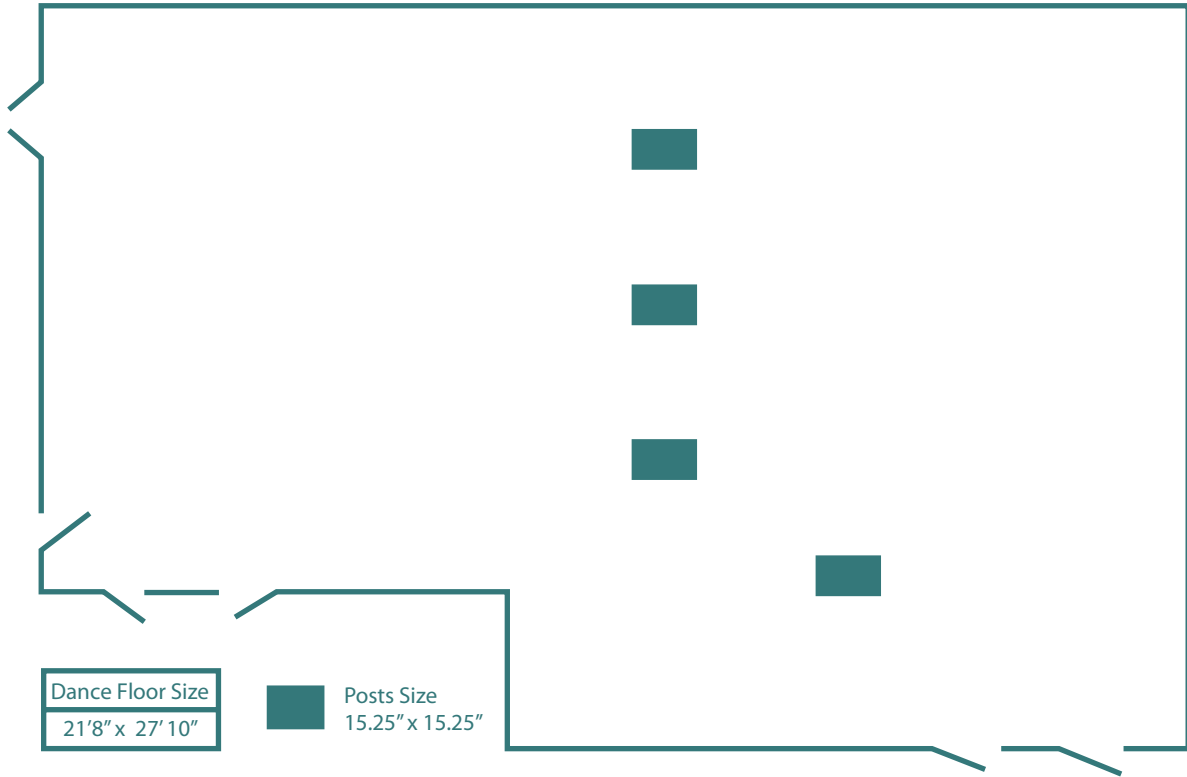
Room Choices

ROOMS	DIMENSIONS	THEATER- STYLE	CLASSROOM	BANQUET	DOUBLE TABLE	U-SHAPED (outside only)	ROUNDS
Tiny's Room	24.5' X 17' X 8.5'	40	24	38	20	18	32
Family Crest Room	63' X 55' X 9.5'	400	150	375	N/A	N/A	240
Alpine Room	44' X 41' X 10'	225	120	200	N/A	N/A	120
West Alpine Room	44' X 22' X 10'	75	45	85	28	28	56
East Alpine Room	45' X 18' X 10'	60	40	60	25	28	48
Austrian Room	35' X 37' X 10'	100	55	100	N/A	N/A	88
South Austrian	36' X 18' X 10'	45	28	50	26	26	48
North Austrian	31' X 18' X 10'	45	24	40	20	22	40
Piper's Alcove		N/A	N/A	12	N/A	N/A	N/A
Matterhorn	21' X 19' X 10'	40	32	40	20	20	32
Luzern	21' X 17' X 10'	40	32	40	20	20	32
Zurich	12' X 19' X 8.5'	N/A	N/A	20	14	10	16
Geneva	12' X 15' X 8.5'	N/A	N/A	20	14	10	16
Swiss Valley	37' X 20' X 12'	72	40	70	28	26	56

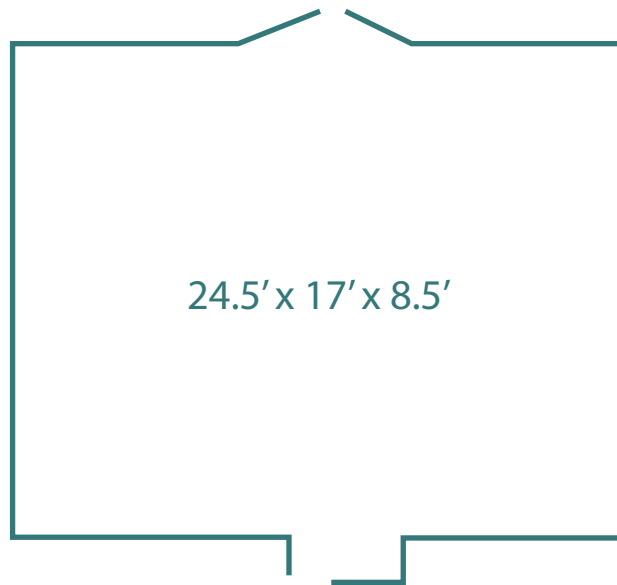
Note: Seating capacity in rooms may vary based on additional needs such as a dance floor, staging, audio visual equipment and display tables.



Floor Plans



Family Crest Dining Room - 63' x 55' x 9.5'

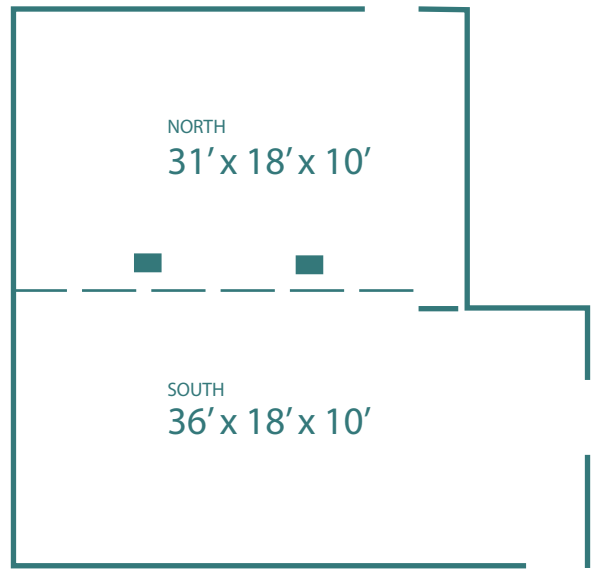


Tiny's Room

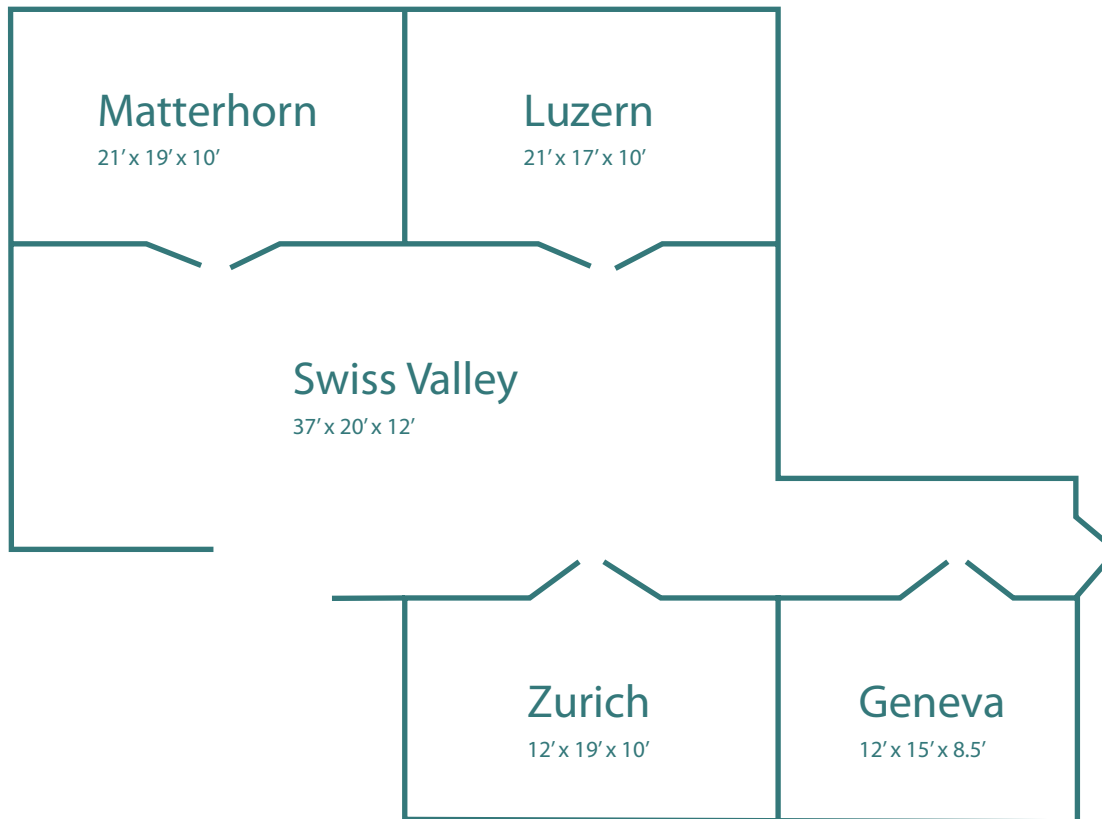
Floor Plans Continued



Alpine Dining Room - 44' x 41' x 10'



Austrian Dining Room - 35' x 37' x 10'



Swiss Dining Rooms

Technology Bundles

Capacity 4-14	Capacity 14-20	Capacity 25-40	Capacity 40-50	Capacity 40-60	Capacity 60-100	Capacity 100-325
Geneva	Tiny's Room	North or South	East or West	Alpine	Alpine	Crest
Zurich	Matterhorn Luzern	Austrian (25-30) Swiss Valley (30-40)	Austrian	East or West	Alpine	

Technology included at no charge:						
High-speed Wi-Fi	X	X	X	X	X	X
Ethernet capabilities	X	X	X	X	X	X
Tech set up (day of meeting)	X	X	X	X	X	X
Room set up (day of meeting)	X	X	X	X	X	X
In-room office notepads & pens	X	X	X	X	X	X
Audio conference phone	X	X	X	X	X	X
Outside phone line	X	X	X	X	X	X
Laptop	X	X	X	X	X	X
Speakers	X	X	X	X	X	X
Flip chart w/ markers	X	X	X	X	X	X
Easel	X	X	X	X	X	X
Flatscreen TV/Blu Ray player	X	X	X	X	X	X
CD player	X	X	X	X	X	X
Podium	X	X	X	X	X	X
Projector Package	X	X	X	X	X	X
Technology consultation	X	X	X	X	X	X
United States or Michigan Flag	X	X	X	X	X	X
Clicker & Laser pointer	X	X	X	X	X	X
House sound system						
Wireless handheld microphone or lavalier (2)						
Audio mixer						
Risers or staging						
Built in dual projection system						
2 wireless handheld microphones & 1 lavalier						

Menu Packages

ESSENTIAL PACKAGE

INCLUDES:

Continuous Refreshments:

AM:

Water (p)
Coffee
Specialty Teas
Hot Chocolate
Flavored Creamer
Fruit
Granola Bars

PM:

Iced Tea (p)
Lemonade (p)
Soft Drinks (p)

RISE & SHINE PACKAGE

INCLUDES:

Continuous Refreshments:

AM:

Water (p)
Coffee
Specialty Teas
Hot Chocolate
Flavored Creamer
Fruit
Granola Bars

PM:

Iced Tea (p)
Lemonade (p)
Soft Drinks (p)

EXECUTIVE PACKAGE

INCLUDES:

Continuous Refreshments:

AM:

Water (p)
Coffee
Specialty Teas
Hot Chocolate
Flavored Creamer
Fruit
Granola Bars

PM:

Iced Tea (p)
Lemonade (p)
Soft Drinks (p)

Plus 1 Break Item Choose from:

Peanut Butter Dip
with Fruit
Caramel Dip with Fruit
Assorted Nuts
Gourmet Cookies
Soft Baked Pretzels
Assorted Cookies/Bars
Assorted Veggie Tray

OR

Upcharge to Substitute
Continental Breakfast
for Break Item

Hot Breakfast:

Plated for 10-24, 1 Hour Buffet for 25 or more

Assorted Pastries/Bread
Vanilla Yogurt/Granola
Fresh Fruit Tray
Scrambled Eggs
Bratwurst or Ham
Potato Cheese Puffs

1 Break Item Choose from:

Peanut Butter Dip
with Fruit
Caramel Dip with Fruit
Assorted Nuts
Gourmet Cookies
Soft Baked Pretzels
Assorted Cookies/Bars
Assorted Veggie Tray

Please ask about our oatmeal and omelette stations!

Enhanced break items are also available. Please ask for more information.

p = pitcher

Menu Packages Continued

LUNCH & MUNCH PACKAGE

INCLUDES:
Continuous Refreshments:

AM:
 Water (p)
 Coffee
 Specialty Teas
 Hot Chocolate
 Flavored Creamer
 Fruit
 Granola Bars

PM:
 Iced Tea (p)
 Lemonade (p)
 Soft Drinks (p)

Enhanced break items are also available.

Please ask for more information.

Plated Lunch:
Choice of (up to 3 choices):
 Any signature or traditional luncheon

Includes:
 White & Stollen Bread
 1 Seasonal Salad
 Chef's Choice Dessert

1 Break Item
Choose from:
 Peanut Butter Dip with Fruit

Caramel Dip with Fruit
 Assorted Nuts
 Gourmet Cookies
 Soft Baked Pretzels
 Assorted Cookies/Bars
 Assorted Veggie Tray

OR
 Upcharge to Substitute Continental Breakfast for Break Item

COMPLETE PACKAGE

INCLUDES:
Continuous Refreshments:

AM:
 Water (p)
 Coffee
 Specialty Teas
 Hot Chocolate
 Flavored Creamer
 Fruit
 Granola Bars

PM:
 Iced Tea (p)
 Lemonade (p)
 Soft Drinks (p)

**Please ask about our oatmeal and omelette stations.*

1 Hour Continental Breakfast:
 Orange Juice (am)
 Assorted Pastries/
 Bread
 Fresh Fruit Tray

Plated Lunch:
Choice of (up to 3 choices):
 Any signature or traditional luncheon

Includes:
 White & Stollen Bread
 1 Seasonal Salad
 Chef's Choice Dessert

1 Break Item
Choose from:
 Peanut Butter Dip with Fruit
 Caramel Dip with Fruit
 Assorted Nuts
 Gourmet Cookies
 Soft Baked Pretzels
 Assorted Cookies/Bars
 Assorted Veggie Tray

Enhance Your Break Item with Upcharge
Choice of:
 Truffled Potato Chips
 Assorted Cheese Tray
 Mediterranean Tray w/
 Hummus
 Grilled Veggie Tray
 Caramel Corn
 Spa Water

p = pitcher

Premium Package

**INCLUDES:
Continuous
Refreshments:**

AM:

Water (p)
Coffee
Specialty Teas
Hot Chocolate
Flavored Creamer
Fruit
Granola Bars

PM:

Iced Tea (p)
Lemonade (p)
Soft Drinks (p)

**Hot Breakfast:
Plated for 10-24, 1 Hour Buffet for 25 or more:**

Assorted Pastries/Bread
Vanilla Yogurt/Granola
Fresh Fruit Tray
Scrambled Eggs
Bratwurst or Ham
Potato Cheese Puffs

**Plated Lunch:
Choice of (up to 3 choices):
Any signature or traditional luncheon**

Includes:
White & Stollen Bread
1 Seasonal Salad
Chef's Choice Dessert

**1 Break Item
Choose from:**
Peanut Butter Dip
with Fruit
Caramel Dip with Fruit
Assorted Nuts
Gourmet Cookies
Soft Baked Pretzels
Assorted Cookies/Bars
Assorted Veggie Tray
Spa Water

**Enhance Your Break
Item with Upcharge
Choice of:**
Truffled Potato Chips
Assorted Cheese Tray
Mediterranean Tray w/
Hummus
Grilled Veggie Tray
Caramel Corn
Spa Water



p = pitcher

*****Ask about our omelette station and oatmeal station**

Platinum Package

**INCLUDES:
Continuous
Refreshments:**

AM:

Water (p)
Coffee
Specialty Teas
Hot Chocolate
Flavored Creamer
Fruit
Granola Bars

PM:

Iced Tea (p)
Lemonade (p)
Soft Drinks (p)

**Hot Breakfast:
Plated for 10-24, 1 Hour Buffet for 25 or more:**

Assorted Pastries/Bread
Vanilla Yogurt/Granola
Fresh Fruit Tray
Scrambled Eggs
Bratwurst or Ham
Potato Cheese Puffs

**Plated Lunch:
Choice of (up to 3 choices):
Any signature, traditional or premium luncheon**

Includes:
White & Stollen Bread or Rolls
1 Seasonal Salad
Soup Du Jour
Buttered Noodles
Hot Vegetable
Chef's Choice Dessert

OR

Family Style Chicken Dinner
Chef's Choice Dessert

**2 Break Items
Choose from:**
Peanut Butter Dip
with Fruit
Caramel Dip with Fruit
Assorted Nuts
Gourmet Cookies
Soft Baked Pretzels
Assorted Cookies/Bars
Assorted Veggie Tray

**Enhance 1 or Both
of Your Break Items
with Upcharge
Choose from:**
Truffled Potato Chips
Assorted Cheese Tray
Mediterranean Tray w/
hummus
Grilled Veggie Tray
Caramel Corn
Spa Water



p = pitcher

*****Ask about our omelette station and oatmeal station**

Hors d'oeuvres Menu

HOT HORS D'OEUVRES

Herb-Crusted Wings Served Hot, BBQ, Naked or Asian, Stuffed Mushroom Caps, Bacon Cheese Rounds, Kohl und Schinken Knödel (ham and cabbage dumplings), Cheesy Crab Bites, Potato Cheese Puffs, Bakery Fresh Pretzel Sticks & Cheese Sauce

Minimum 50 pieces per item (serves approx. 25 people) \$52.00 Additional 25 pieces \$25.00

Buffalo Chicken Dip, or Hofbräu Gruyere Cheese Artichoke Dip

Minimum 3 lbs. (serves approximately 15 people) \$30.00 Each additional pound \$9.50

BBQ Pork Sliders

Minimum 40 pieces (serves approximately 25 people) \$60.00 Each additional 20 pieces \$30.00

Finger Snacks

Deep Fried Pretzel Bites \$11.95

Truffle Potato Chips \$11.95

Butter Pretzels \$8.95

Minimum one pound (serves approximately 10 people)

COLD HORS D'OEUVRES

Kalte Wurstplatte - Traditional assortment of German Sausages

Minimum two pound tray (serves approx. 20 people) \$35.00 Each additional pound \$17.00

Cheese and Cheese Spread with Light, Crispy Crackers

Minimum two pound tray (serves approx. 20 people) \$46.00 Each additional pound \$22.00

Garden Vegetable Tray with Creamy Dip

Minimum 100 piece tray (serves approx. 20 people) \$35.00 Each additional 50 pieces \$16.00

Assorted Fresh Seasonal Fruits

Minimum 100 piece tray (serves approx. 20 people) \$38.00 Each additional 50 pieces \$19.00

Mediterranean Tray

Minimum 100 piece tray (serves approx. 20 people) \$50.00 Each additional 50 pieces \$25.00

***Cucumber Pinwheels**

Minimum 100 piece tray (serves approx. 20 people) \$35.00 Each additional 50 pieces \$16.00

***Iced Shrimp Bowl with Cocktail Sauce**

Minimum 50 pieces (serves approx. 20 people) \$80.00 Each additional 25 pieces \$39.00

***Mini Cream Puffs filled with tasty Chicken Salad**

Minimum 40 pieces (serves approx. 20 people) \$35.00 Each additional 20 pieces \$16.00

***Vegetable Pizza Platter**

Minimum 60 pieces (serves approx. 20 people) \$38.00 Each additional 30 pieces \$18.00

***Caprese Skewers**

Minimum 40 pieces (serves approx. 20 people) \$60.00 Each additional 20 pieces \$30.00

***Bruschetta Platter**

Minimum 60 pieces (serves approx. 20 people) \$38.00 Each additional 30 pieces \$18.00

Prices subject to 6% sales tax and 17% gratuity. *Butler Style Service Available.

Hors d'oeuvres Party Menu

For those guests who may not want a full course meal, please see lighter options below.

OPTION #1 - *\$15 PER PERSON

LIGHT (Pick 2)

- Fresh seasonal fruit
- Truffled potato chips
- Vegetable pizza
- Potato cheese puffs
- Pretzel sticks with cheese sauce

HEARTY (Pick 2)

- Herb crusted baked wings
- Chicken salad on mini cream puffs
- Cocktail brats in BBQ sauce
- Large Wunderbar sandwich (cut in pieces)

SWEETS (Pick 1)

- Assorted cookies & bars
- Assorted brownies
- Mini cream puffs (vanilla or chocolate)

CHEF'S CHOICE

Chef chooses 1 additional item for the party to enjoy



*Prices subject to 6% sales tax and 17% gratuity. Minimums and guarantees are required.

Hors d'oeuvres Party Menu Continued

For those guests who may not want a full course meal, please see lighter options below.

OPTION #2 - *\$20 PER PERSON

LIGHT (Pick 3)

Assorted fresh seasonal fruit
Truffled potato chips
Vegetable pizza
Potato cheese puffs
Assorted cheese tray with crispy crackers
Hofbräu cheese dip with pretzel bites
Bruschetta
Pretzel sticks with cheese sauce

HEARTY (Pick 2)

Chicken salad mini cream puffs
Kohl und Schinken Knödel (ham & cabbage dumplings)
Mini brats with buns & condiments
Reuben sandwiches (cut in pieces)
Large Wunderbar sandwich (cut in pieces)

CHEF'S PRESENTATION STATION (Pick 1)

Naked wings tossed with 3 sauces (hot, BBQ & Asian)
Garlic parmesan chicken alfredo
Spinach salad topped with apple, hausmade granola with walnuts and tossed in a warmed mustard vinaigrette

SWEETS (Pick 1)

Assorted brownies
Assorted cookies & bars
Mini cream puffs (vanilla or chocolate)
Apfel Kuchen squares

CHEF'S CHOICE

Chef chooses 1 additional item for the party to enjoy



*Prices subject to 6% sales tax and 17% gratuity. Minimums and guarantees are required.

Hors d'oeuvres Party Menu Continued

For those guests who may not want a full course meal, please see lighter options below.

OPTION #3 - *\$25 PER PERSON

LIGHT (Pick 3)

Assorted fresh seasonal fruit
Mash-tini bar with assorted toppings
Truffled potato chips
Potato cheese puffs
Vegetable pizza
Bruschetta
Pretzel sticks with cheese sauce
Macaroni & cheese bites
Hofbräu Gruyere cheese artichoke dip with pretzel bites
Assorted cheese tray with crispy crackers

HEARTY (Pick 2)

Chicken salad mini cream puffs
Large Wunderbar sandwich (cut in pieces)
Barbecue chicken satay
Kohl und Schinken Knödel (ham & cabbage dumplings)
Cheesy crab bites
Mini brats with buns & condiments
Pasta meatball marinara on a fork
Reuben sandwiches (cut in pieces)

CHEF'S PRESENTATION STATION

Spinach salad topped with apple, hausmade granola with walnuts and tossed in a warmed mustard vinaigrette
Garlic parmesan chicken alfredo
Naked wings tossed with 3 sauces (hot, BBQ & Asian)
Grilled chicken or Great Lakes fish taco
Create your own S'more station

SWEETS (Pick 2)

Assorted cookies & bars
Assorted brownies
Mini cream puffs (vanilla or chocolate)
Apfel Kuchen squares
Frankenmuth torte

CHEF'S CHOICE

Chef chooses 1 additional item for the party to enjoy



*Prices subject to 6% sales tax and 17% gratuity. Minimums and guarantees are required.

Bar Menu

BEER:

½ Barrel suggested for 100 or more guests

\$255.00 per ½ Barrel (200 glasses) Heidelberg Light or Bavarian Inn Dark

\$335.00 per ½ Barrel Hofbräu Original (Germany)

Pitcher/bottle beer suggested for less than 100 guests; see choices on next page

LIQUOR:

Choose our standard bar table that includes the following liquor:

Seagram's, Tanqueray, Bacardi, Smirnoff, Cutty Sark, Jim Beam & Peach Schnapps

Name Brands:

Canadian Club Whiskey, Tanqueray Gin, Smirnoff
Vodka, Wild Turkey Bourbon, Johnnie Walker,
Kahlua, Seagram's 7 Whiskey, Jim Beam Bourbon,
Bacardi Rum, Captain Morgan Rum, Southern
Comfort & Peach Schnapps
\$64.95 per bottle

Premium Brands:

Seagram's VO Whiskey, Beefeater Gin, Absolut
Vodka, Jack Daniel's Bourbon, Johnnie Walker
Black Scotch, Baileys Irish Cream, Jose Cuervo
Gold, Jägermeister
\$71.95 per bottle

Upgrade or add to the standard bar with the liquors listed above.

Our bartenders prepare and serve these liquors in the dining room with the following mixers: Sierra Mist, Mt. Dew, Soda, Tonic, Pepsi, Diet Pepsi, Water, Ginger Ale, Orange Juice, Tomato Juice, and Vermouth for Manhattans and Martinis. No additional charges for mixers with a Standard Bar set-up. Our bar policy is to charge only for the amounts actually consumed. Therefore, partially used bottles are charged at a percentage of the total bottle prices.

WINE:

German

Liebfraumilch \$26.95
Riesling \$27.75
Dry Riesling \$27.50
Piesporter \$27.95
Dornfelder Semi-Dry \$27.95

American

Bavarian Inn Red Currant \$25.95
Canyon Road Moscato \$26.95
Sycamore Lane White Zinfandel \$26.95
Sycamore Lane Pinot Grigio \$26.95
Sycamore Lane Chardonnay \$26.95
Sycamore Lane Merlot \$26.75
Salmon Creek Cabernet Sauvignon \$26.75

FOR YOUR TOAST:

Champagne \$28.75 per bottle
Asti Spumanti \$31.95 per bottle
Non-Alcoholic St. Julian Sparkling Grape Juice \$17.95 per bottle

Prices subject to 6% sales tax and 8% gratuity.

Bar Menu Continued

Other Beer Options:

Pitcher or bottle beer suggested for less than 100 guests.

Draft Beer:

Heidelberg Light or Bavarian Inn Dark
\$13.75 per pitcher (6 glasses)
Hofbräu Original \$17.00 per pitcher

Bottled Domestic Beer:

Bud, Bud Light, & Miller Lite \$4.25 per bottle

Bottled Imports (Germany's Greatest Beers)

Pilsner: Traditional German brewing style with a hops finish.

St. Pauli Girl \$6.25

Warsteiner \$6.50

Bitburger \$6.25

Hofbräu Original \$6.50

Dunkel or Dark: Full bodied beer with malt finish.

Hofbräu Dunkel \$6.50

Warsteiner Dunkel \$6.25

*Erdinger Dunkel \$7.25

Weisse or Wheat: Crisp, unfiltered wheat beer.

Hofbräu Hefeweizen \$6.75

Weihenstephan Kristall Weissbier Dunkle \$7.75

Aventinus Wheat Doppelbock \$8.25

Ale: The oldest brewing style.

*Ayinger Alt Dunkel \$7.75

*Reissdorf Kölsch \$7.95

Weisse or Wheat: Unique seasonal beers.

*Schlenkerla Smokebeer \$8.25

Bitburger Drive Non-Alcoholic \$5.50

PUNCH BOWL SELECTIONS:

Approximately 35 servings per bowl

Non-Alcoholic Fruit Punch \$48.50 per punch bowl

Non-Alcoholic Strawberry Daiquiri \$58.50

Strawberry Daiquiri \$79.75

Ask about our seasonal punch bowl favorites!

Spa Water:

Approximately 45 servings \$35.00 per container

Strawberry Basil, Lemon Lime, Cucumber Mint

or Sweet Pepper

Soft Drinks:

Pepsi, Diet Pepsi, Ginger Ale, Mt. Dew, Sierra Mist

\$9.00 per 60 oz. pitcher • \$2.50 per 20 oz. bottle

Bavarian Inn Root Beer \$3.50 per bottle

Saturday Night Beverage Minimum:

\$10.00 per person (including children and adults)

For Private Parties in our Family Crest Room and Alpine Room only.

Non-Alcoholic Bar Package: \$10.00 per person (including children and adults) includes:

Beverage napkins, Decorated buffet table,

Uniformed service staff, Two blended Punch

varieties, Flavored Iced Tea, Lemonade, Pitchers of Soda, Coffee & Decaf with flavored creamers.

Note: Guaranteed \$500.00 in bar sales required for a staffed bar table.

*Indicates a ½ liter bottle

Prices subject to 6% sales tax and 8% gratuity.

Luncheon Menu

SIGNATURE LUNCHEONS

Signature Luncheons include:

Homemade Bread, Salad*, Chef's Choice Dessert, Coffee, Tea, Milk or Fountain Soft Drinks

Select one entrée or offer up to three choices. We need to know in advance what choices are offered. Noodle Soup may be added for an additional 50¢ per person.

Frankenmuth Style Chicken Luncheon Plate

3 pieces of fresh, tender chicken prepared daily. Served with two sides – Dorothy recommends baked dressing and mashed potatoes and gravy. Our most popular luncheon selection!

GERMAN FAVORITES

Served with one side - Dorothy recommends Kartoffelkäseknödel (potato cheese puffs)

Bavarian Combination Luncheon -

Sample portions of Jäger Schnitzel (breaded pork), Kasseler Rippchen (smoked pork loin), and Sauerbraten (marinated roast beef)

Jäger Schnitzel - Breaded pork cutlet with mushroom sauce

Sausage Duo Plate - Knackwurst (pork and beef sausage), Bratwurst (pork sausage)

Wiener Schnitzel - Hand-breaded veal cutlet

Kasseler Rippchen - Smoked pork loin

*Choose one of the following salad options to be served to the entire group:

Creamy Cole Slaw, Cranberry-Orange Relish, Pasta Salad or Tossed Salad with Choice of Dressing (50¢ additional)

Sides: Vegetable du jour, Buttered Corn, Mashed Potatoes & Gravy, Kartoffelkäseknödel (Potato Cheese Puffs), Baked Dressing, Sauerkraut, Warm German Potato Salad (\$1.00 additional) or Buttered Noodles (\$1.00 additional)

Reservations and payment from one bill are required. Group lunches are offered 10:45 a.m. to 4:00 p.m. 95% guarantee of final count received 48 hours prior to your function.

Prices are subject to 6% sales tax and 17% gratuity.

FRANKENMUTH FAVORITES

Served with one side - Dorothy recommends Vegetable du jour

Frankenmuth Combination - Frankenmuth Chicken, Jäger Schnitzel and Sauerbraten

Chicken Cordon Bleu - Breast of chicken stuffed with Gruyere cheese and smoked pork loin topped with white wine sauce

Broiled Whitefish

VEGETARIAN OPTIONS

Black Bean Burger - Topped with guacamole, mixed greens, corn & black bean salsa, and smoked Gouda cheese. Served on a pretzel bun with one side

Vegan Chili - A blend of sweet potatoes, quinoa, beans and vegetables in a seasonal roasted vegetable and tomato stock

Garden Entrée Salad - Served with your choice of dressing

Luncheon Menu Continued

Luncheons include:

Homemade Bread, Soup du jour, Chef's Choice Dessert, Coffee, Tea, Milk or Fountain Soft Drinks

Chicken Salad on Croissant

Our own chicken salad on a tender croissant.

Wunderbar (Voon-da-bar)

Our traditional German pretzel bun piled high with Kasseler Rippchen (smoked pork loin) and melted Colby cheese, lettuce, tomato, and honey mustard on the side.

Chicken Caesar Salad

Romaine hearts with grape tomatoes, red onion, crispy Parmesan and Chicken Schnitzel topped with Caesar dressing.

Turkey Club

Shaved turkey, bacon, lettuce, tomato and mayo on a bakery fresh croissant.

Maize & Blue Salad

Mixed greens tossed with a seasonal vinaigrette, dried Michigan cranberries, seasonal fruit, housemade granola and blue cheese. Topped with grilled chicken.

100% guarantee of final count received 48 hours prior to your function. Reservations and payment from one bill are required. Group luncheons are offered 10:45 a.m. to 4:00 p.m.



Prices are subject to 6% sales tax and 17% gratuity.

Dinner Menu

Family Style Service

All Family Style Dinners include: Homemade Bread, Noodle Soup, Cole Slaw and three Seasonal Salads, Hot Vegetable, Buttered Noodles, Chef's Choice Dessert*, Coffee, Tea, Milk or Fountain Soft Drinks

*Customized menus are available.
Please ask our Event Planners.*

World Famous Frankenmuth Style

"All-You-Can-Eat" Chicken

The Chicken that put Frankenmuth on the map! The vast majority of groups select this "Family Style" dinner which has been served here for over 125 years. It is normally considered the main meal of the day, whether ordered for lunch or dinner. Served with bowls of creamy mashed potatoes, gravy and baked dressing

Ultimate Bavarian Combination 5 Meat Family Style Dinner

Kasseler Rippchen (smoked pork loin), Sauerbraten (marinated roast beef), Jäger Schnitzel (breaded pork) and Bratwurst (pork sausage) plus Frankenmuth Chicken with potato cheese puffs and dressing

Combination Family Style Dinners

Your opportunity to create a combination from the best the Bavarian Inn offers. Traditional Old World Favorites plus Famous Frankenmuth Style Chicken. Served with baked dressing, mashed potatoes and gravy

Choose from:

"Signature Meats" uniquely prepared, including:
Kasseler Rippchen (smoked pork loin)
Sauerbraten (marinated roast beef)
Jäger Schnitzel (breaded pork cutlet)

OR

"Traditional Meats", including:

Fresh Roast Pork Roast Beef au jus
Broiled Whitefish Marinated BBQ Pork Chops

Family Style Chicken Plus One Meat

**Note: If you order a cake from us, we will cut the cake and serve with vanilla ice cream for dessert. If you bring in your own cake, we will cut this and serve it for dessert. Ice cream available with your cake for 50¢ per person.*



Reservations and payment from one bill are required. 95% guarantee of final count received 48 hours prior to your function.

Prices are subject to 6% sales tax and 17% gratuity.

Dinner Menu Continued

PLATE STYLE DINNERS INCLUDE:

Homemade Bread, Cole Slaw and three Seasonal Salads, Noodle Soup, Hot Vegetable and Buttered Noodles, Chef's Choice Dessert*, Coffee, Tea, Milk or Fountain Soft Drinks

Signature Plate Style Dinners - You may select one Signature Plate entrée for the group or offer up to three choices. We need to know in advance which choices will be offered

Frankenmuth Style Chicken Plate Dinner - Three pieces of chicken, mashed potatoes and gravy and baked dressing

Kasseler Rippchen (smoked pork loin) Plate Dinner - Slow-roasted smoked pork loin served with potato cheese puffs

New York Strip Steak - Charbroiled New York Strip prepared to medium. Served with potato cheese puffs

Broiled Whitefish Plate Dinner - Served with potato cheese puffs

Sausage Combination Plate Dinner - Knackwurst (pork and beef), Bratwurst (pork sausage), and Weisswurst (pork) with a side of sauerkraut served with potato cheese puffs

Bavarian Combination Plate Dinner - Jäger Schnitzel (breaded pork), Kasseler Rippchen (smoked pork loin) and Sauerbraten (marinated roast beef) served with Kartoffelkäseknödel (potato cheese puffs)

Jäger Schnitzel Plate Dinner - Breaded pork topped with mushroom sauce, served with potato cheese puffs

Chicken Imperial - Topped with asparagus, tomato, provolone and a garlic wine sauce, served over a bed of crisp vegetables

Cranberry & Almond Chicken Breast - Boneless breast of chicken served atop a blend of wild and white rice, cranberries and almonds. Topped with cranberry sauce and toasted almonds, accompanied by potato cheese puffs

Reservations and payment from one bill are required. 95% guarantee of final count received 48 hours prior to your function. *Note: If you order a cake from us, we will cut the cake and serve with vanilla ice cream for dessert. If you bring in your own cake, we will cut this and serve it for dessert. Ice cream available with your cake for 50¢ per person

Prices are subject to 6% sales tax and 17% gratuity.

Sweet as Pie Bar & S'mores Bar

PIE BAR

Dorothy's Delicious Pie Options:

Apple	Banana Cream
Apple Kuchen	Chocolate Cream
Cherry	Coconut Cream
Pecan	Lemon Meringue

Ask about our seasonal pie specials!



\$4.00 per person includes: 2 pie choices

\$5.00 per person includes: 3 pie choices

\$6.00 per person includes: 4 pie choices

S'MORES BAR

\$5.00 per person includes:

Graham crackers, chocolate bars & marshmallows. This is a 1 hour buffet service.

*\$7.00 per person includes:

Graham crackers, chocolate bars & marshmallows. This is a 1½ hour buffet service.

*Also includes additional toppings; please ask for details.

Minimum of 40 guests each for both Pie Bar & S'mores Bar. 100% guarantee of final count due 48 hours prior to event.



Prices subject to 6% sales tax and 17% gratuity.

Team Building Packages

Designed to allow guests to have fun & get involved!

German Wine Tasting - Sample several of our Private Label German Wines prior to dining. Dorothy's homemade cheese spread and crackers will complement the naturally light and elegant wines that balance the sweetness and acidity of wines from that area. For guests 21 or over. \$10.00 per person*

German Beer Sampling - Taste three unique German brewing methods! Enjoy a classic Pilsner, a Dunkel (dark) beer and a Weisse (wheat) beer along with another German classic—a soft pretzel! For guests 21 & over. \$10.00 per person*

Pretzel Rolling Package - Outfitted with hats, your guests are transformed into German bakers. Our team will lead them through the proper pretzel-rolling method, and then it is their turn to try and match the technique. After they are baked, guests can pick up their piping hot pretzels and reap the rewards of their hard work. \$4.49 per person*

Strudel Making - Thousands of guests each year enjoy Dorothy Zehnder's apple strudel. Now try your hand at making our signature dessert! Create an individual apple or cherry strudel. \$6.00 per person*

Chocolate Covered Pretzel Package - Pools of chocolate and mountains of crunchy goodies! See how many layers of nuts and candies you can get to adorn your pretzel stick! \$6.00 per person*

Make-your-own Chocolate Cluster - Choose from our special selection of dried fruit & nuts to mix with one quarter pound chocolate and make your own clusters! \$6.00 per person*

Cookie Decorating - Create your own masterpiece with a variety of delicious frosting and candies on our bakery fresh cookies! \$4.00 per person*

Create-your-own Stuffed Animal - Choose your animal friend and a personalized message for the new addition to your family. \$12.00 per person*

Wine and Chocolate Pairing - Step out of your comfort zone and experience pairing wine with chocolate. Enjoy 3 signature wines along with 3 yummy chocolates made right here in our Chocolate Shop. \$10.00 per person*

Scavenger Hunt - Ask about our Bavarian Inn Scavenger Hunt in which your group will explore our properties with fun interactive activities.

*Advance reservations required. Allow 30 minutes for most experiences. Prices based on guests joining us for a meal. Minimum of 20 guests. Add \$1.00 per person if enjoying Team Building Package only. 100% guarantee of final count for Team Building Packages due 48 hours prior to event.

Contact Us

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The Bavarian Inn Glockenspiel Tower houses a magnificent 35-bell carillon, a beautiful figurine movement and an illuminated clock, all imported from Germany! Before striking the hour, and on each quarter hour, the clock sounds the 5-bell Westminster chime.

At noon, 3, 6, & 9 p.m. each day the Glockenspiel plays several selections which are immediately followed by figurine movement depicting the legend of the Pied Piper of Hameln.

