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Congratulations on your engagement! Thank you for considering the Bavarian Inn Lodge for your wedding day events. We look forward to being a part of this very special occasion.

WEDDING INFORMATION

PRICING & SERVICES

All pricing is subject to change without notice. We will guarantee pricing 60 days prior to your wedding & reception. All food and beverage pricing is subject to 18% gratuity and 6% sales tax. We require that all food and beverages must be provided by the Bavarian Inn Lodge. The only exception to this policy is a wedding cake. No food or beverages are to be brought into or leave the banquet rooms. Removing leftovers or taking a "doggy bag" is also not permitted.

Children 8-12 years are 30% off adult prices, children 3-7 years are 50% off adult prices, and children 2 and under are free.

MENU SELECTION & GUARANTEED COUNTS

In order to offer you the highest quality in food, beverage and service, we require all menus to be selected 14 days prior to each function. Any menu selected after this time (14 days prior) will be subject to a 10% surcharge on all food and alcoholic beverage menu prices.

Your guaranteed count is needed 5 business days prior to your event and cannot be reduced. You will be charged for the actual number served or the guarantee, whichever is greater, unless otherwise specified in your contract due to minimum meal requirements. Food preparation will be based on your guaranteed number of guests.

ALCOHOL POLICY

The Bavarian Inn Lodge requires that all wedding receptions provide a minimum of the non-alcoholic bar package to their guests before and after dinner. A full cash bar is not permitted.

All alcohol must be provided by the Bavarian Inn Lodge. Due to State of Michigan liquor laws, no alcoholic beverages may be brought into the banquet room, this includes a special liquor or champagne for toasting or splits or bottles of wine as party favors. There are no exceptions to this policy.

A $100 per half hour fee will be charged for bars extending past midnight. All bars must close by 1 A.M.
FUNCTION ROOMS

Banquet rooms are assigned based on the number of anticipated guests. If projected counts increase or decrease, the Bavarian Inn Lodge reserves the right to change the location, with your consent, to a room more suitable sized for your event and/or assess additional room rental changes.

The Bavarian Inn Lodge does not have storage for, nor will we accept liability for, early delivery of wedding cakes. Wedding cakes must be delivered and set up on the day of the reception during the scheduled set up time.

The Bavarian Inn Lodge guarantees only one hour prior to the start of your event in the banquet room for decorating purposes and for vendors to set up or make deliveries.

We require that no items be attached to any walls, ceilings, or floors without prior consent. Masking tape is the only adhesive permitted in banquet rooms. No pins, scotch tape, duct tape, etc. We also reserve the right to limit the noise level in any of our banquet rooms for any reason. The group leader accepts full responsibility for the conduct of all guests in attendance and for damage to any part of the Bavarian Inn Lodge, if the individual who caused the damage cannot be identified or is a minor.

Please let your Event Coordinator know if you would like to use our oil lamp centerpieces (free of charge). You are permitted to bring your own centerpieces, however any candle must be in globes or contained. Also candles must be on a dish or base to catch wax. Dripless candles are acceptable. Scented candles are strongly discouraged.

The use of confetti as decor or to-be-tossed is prohibited. A cleaning fee of $500 will be assessed if confetti is used. The use of a dry ice, fog machine, haze machine or cold steam machine is prohibited. It causes risk of a general fire alarm and some products can harm a dance floor. If a DJ is found to have set up a fog machine, it will be required to remove the machine from the banquet room immediately by our banquet coordinator. Bubble machines are also not allowed to be present or used as this causes risk of falling and extra cleaning to extract the soap from floors.
There would be a charge for replacement of linens ruined due to wax damage caused by candles not following the above requirements. A $75 fee will apply if a decal is attached to the dance floor that has to be removed by Lodge staff.

Bavarian Inn Lodge Management reserves the rights to have any DiscJockey or Band discontinue playing music that they deem offensive (including, but not limited to, profanity and violent language).

OUTDOOR FUNCTION POLICY

If you choose to book a portion of your event outdoors, please be aware that your event will be moved to an inside alternate location under any of the following conditions:

- Weather temperature lower than 65 degrees or higher than 80 degrees
- Humidity of 80% or higher that would cause physical discomfort to your guests
- 20% or higher chance of rain
- The ground is too wet to walk on
- Extreme wind
- Too cold and damp for the comfort of guest

A designated Bavarian Inn Lodge Manager will make the decision to move your event indoors under any of the above circumstances. This decision will be made approximately 4 hours prior to your outdoor event.

ADVANCE DEPOSITS, REFUNDS, & PAYMENT ARRANGEMENTS

To guarantee banquet space, a $1000 deposit is required 30 days from the original booking date. Space will be released after 30 days if the deposit is not received within this 30 day period.

Six months prior to your event, a deposit of 50% of the entire estimated balance is due. Three weeks prior to your function, payment is due in full. A valid credit card (VISA, Mastercard, Discover or American Express) must be on file at the time of the function. Any remaining balance will be charged to this credit card. Any refund due will be sent within 30 days. All deposits are non-refundable.
WEDDING GUESTROOM POLICIES
AND PROCEDURES

All reservations and agreements are subject to the policies of the Bavarian Inn Lodge and the following conditions.

ROOM RATES

Rates are commissionable, subject to 6% state sales tax and 7% county occupancy tax/ city assessment.

We never charge extra for the 3rd or 4th person in the same room. There is; however, an additional $15 charge per person for a 5th or 6th person in the same room. Only limited rooms can accommodate more than 5 Guests. Rollaway bed charges are $15 per night and cribs are $5 per night.

Group rooms are not blocked together in the same area of the hotel. If guests would like their rooms together, they must be booked at the same time within the same phone call. The method of payment for each room must be given when the reservation is made.

Per State of Michigan law, the entire hotel is non-smoking, including all public areas, guestrooms and balconies.

THE BALANCE BETWEEN LATE NIGHT CELEBRATION AND SLEEP

Many late evening weddings enjoy the concept of continuing the celebration by relocating to guestrooms once the wedding reception has ended. It is always difficult in a hotel to balance between late night parties and the hundreds of other guests trying to sleep. We ask that you, as host and hostess of the event, help set the tone that when the party ends in your banquet room, the party is truly over. Late night parties in guestrooms always invite interaction with late night management in enforcing the noise policies that each guest signed at check in. We do not want your special day to end on a poor note with any guests attending your celebration.

DEPOSIT/PAYMENT

Individual reservations are due 30 days prior to arrival accompanied by credit card guarantee. All rooms not reserved in a guest’s name 30 days prior to arrival will be released from your group block. Reservations can be made by calling our toll free number at 1-888-775-6343 and referencing the group name or number.

All payments must be made in U.S. dollars. Payments can be made by cash, check, VISA, Master Card, American Express or Discover.
COMPLIMENTARY COMMITMENT

The Bavarian Inn Lodge will extend one complimentary honeymoon suite to the bride and groom on the night of the reception. This policy applies only to groups hosting their reception of 100 guests or more at the Bavarian Inn Lodge.

GUESTROOM DELIVERIES

There is a $1 per room fee that will be assessed when gift bags or other items are to be delivered to guestrooms. The fee increases to $2 per room if not hosting your wedding or reception at the Lodge. Deliveries must be made by, or in the company of, a Bavarian Inn Lodge team member.

CANCELLATION POLICY

A cancellation fee of the first night’s room and tax will apply should a guest cancel their reservation less than 48 hours prior to arrival or does not arrive to check in on their scheduled arrival date (no show).

Should cancellation of all rooms become necessary, the hotel must receive cancellation notification, at least 30 days prior to arrival, for the deposits to be refundable. If the cancellation occurs less than 30 days prior to arrival, refunding of the deposit and any other monies received as prepayment will be made at the discretion of the hotel.

This policy is subject to change if you require banquet space.

HOTEL ARRIVALS AND DEPARTURES

Check-In is anytime after 3 p.m. Check-Out is before 11 a.m. The hotel does not allow pets.
### SHOWER MENU

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BRUNCH BUFFET</strong></td>
<td>Baked Ham carved in your room, Scrambled Eggs, Fluffy Pancakes, Frankenmuth® Chicken, Frankenmuth Dressing, Whipped Potatoes and Gravy, Vegetable Du Jour. A Salad Table including Tossed Salad with Assorted Toppings with Italian and Ranch Dressing, two Seasonal Salads, and Breadsticks. A Dessert Table featuring a Seasonal Fresh Fruit tray, Assorted Baked Goods, Apfel Strudel, Chocolate Mousse, and Whipped Cream. Your choice of Coffee, Tea, Milk or Soda.</td>
</tr>
<tr>
<td><strong>ASSORTED SANDWICH TRAY</strong></td>
<td>An Assortment or Deli Style Sandwiches including Ham &amp; Cheddar, Roast Turkey &amp; Swiss and Tuna Salad prepared on a variety of Freshly Baked Breads, Fresh Tortillas and Croissants, served with Potato Chips and Bavarian Inn Creamy Coleslaw. <strong>Served buffet style.</strong></td>
</tr>
<tr>
<td><strong>CHICKEN CAESAR SALAD</strong></td>
<td>Crispy Romaine Lettuce, Parmesan Cheese, Croutons, Rich and Tangy Caesar Dressing topped with Grilled Chicken Breast, served with a Garlic Breadstick. <strong>Served plate style for under 39 people or served buffet style for more than 40 people.</strong></td>
</tr>
<tr>
<td><strong>COLD CUT BUFFET WITH SOUP</strong></td>
<td>Bavarian Inn Lodge’s Famous Chicken Noodle Soup, Sliced Ham, Turkey and Roast Beef, Swiss, and Cheddar Cheese, Fresh Garden Vegetables with Tangy Dip, Sliced Tomatoes, Lettuce, Seasonal Salad, Coleslaw, Cottage Cheese, Assorted Breads and Condiments. <strong>Served buffet style.</strong></td>
</tr>
<tr>
<td><strong>PASTA BUFFET</strong></td>
<td>Spaghetti, Fettuccine and Cheese Tortellini accompanied by a choice of Marinara, Meat Sauce, Alfredo and Chicken Alfredo Sauce, served with Creamy Coleslaw, Vegetable Du Jour and Garlic Breadsticks. <strong>Served buffet style.</strong></td>
</tr>
</tbody>
</table>

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
SHOWER MENU CONTINUED...

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP.

ALL SHOWER MENUS INCLUDE:
Cutting your cake and serving with vanilla ice cream
Coffee, Tea, Milk, or Soda served during the meal

Add a Specialty Punch Bowl for your guests
(each bowl serves 32 6 oz. servings)

NON ALCOHOLIC FRUIT PUNCH
A Citrus Blend or Orange Juice, Strawberry Flavoring, Grenadine & Lemon-Lime Soda.

COLD DUCK (CHAMPAGNE) PUNCH
Sweet white port wine, sparkling champagne, sugar, and a touch or lemon.

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
REHEARSAL DINNER BUFFETS

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP.

**PIZZA BUFFET**
Lodge Salad with House Oil & Vinegar Dressing served with Garlic Breadsticks, Pizza with up to 3 toppings each and Bavarian Inn Apfel Strudel. Beverages included are Coffee, Tea, Milk or Soda.

**PASTA BUFFET**
Minimum of 40 people
Lodge Salad with House Oil & Vinegar Dressing served with Garlic Breadsticks, Spaghetti, Fettuccini and Cheese Tortellini Spaghetti Sauce, Marinara Sauce, Alfredo Sauce, Chicken Alfredo Sauce, Vegetable du Jour and Bavarian Inn Apfel Strudel. Beverages included are Coffee, Tea, Milk or Soda.

**TACO BUFFET**
Minimum of 40 people
Lodge Salad with House Oil & Vinegar Dressing, Grilled Seasoned Chicken Breast, Seasoned Ground Beef, Soft Shell Tortillas & Hard Taco Shells, Mexican Rice, Quesadilla Blend Cheese, Diced Tomatoes & Onions, Shredded Lettuce, Black Olives, Jalapenos, Guacamole, Salsa, Sour Cream and Bavarian Inn Apfel Strudel. Beverages included are Coffee, Tea, Milk or Soda.

Upgrade from Apfel Strudel to Build your own Sundae

Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
ROSSTAL DINNER BUFFET

Minimum of 40 people

**SALAD**  Lodge Salad with House Dressing

**ENTRÉE**  Frankenmuth® Chicken

**ACCOMPANIMENTS**  Whipped Potatoes and Gravy
Frankenmuth Bavarian Inn Buttered Noodles
Breadsticks and Butter

**VEGETABLES**

*(pick two)*

- Green Beans Amandine
- Peas and Mushrooms
- Buttered Corn
- Glazed Baby Whole Carrots
- Malibu Blend
- Frankenmuth Blend

**DESSERT**  Cut your Wedding Cake and Serve with Vanilla Ice Cream

**BEVERAGES**  Coffee, Tea, Milk or Soda

**FRANKENMUTH® CHICKEN**

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Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
### GUNZENHAUSEN DINNER BUFFET

**Minimum of 40 people**

<table>
<thead>
<tr>
<th>SALAD (pick one)</th>
<th>Lodge Salad with House Dressing</th>
<th>Caesar Salad</th>
<th>Mandarin Orange Salad</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>ENTRÉE</th>
<th>Frankenmuth® Chicken with choice of:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Carved Baked Hickory Smoked Ham</td>
</tr>
<tr>
<td></td>
<td>Carved Marinated Roasted Pork Loin</td>
</tr>
<tr>
<td></td>
<td>Grilled Bratwurst with Sauerkraut</td>
</tr>
<tr>
<td></td>
<td>Carved Angus Round Beef Roast</td>
</tr>
<tr>
<td></td>
<td>Bavarian Inn Buttered Noodles</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ACCOMPANIMENTS (pick three)</th>
<th>Whipped Potatoes</th>
<th>Bavarian Inn Spaetzle Frankenmuth</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Herbed Baked Redskin Potatoes</td>
<td>Bavarian Inn Dressing and Gravy</td>
</tr>
<tr>
<td></td>
<td>Bavarian Inn Buttered Noodles</td>
<td>Rice Pilaf</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>VEGETABLES (pick two)</th>
<th>Green Beans Amandine</th>
<th>Malibu Blend</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Peas and Mushrooms</td>
<td>Frankenmuth Blend</td>
</tr>
<tr>
<td></td>
<td>Buttered Corn</td>
<td>Bavarian Inn Blau Kraut (Blue Cabbage)</td>
</tr>
<tr>
<td></td>
<td>Glazed Baby Whole Carrots</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DESSERT</th>
<th>Cut your Wedding Cake and Serve with Vanilla Ice Cream</th>
</tr>
</thead>
</table>

**BEVERAGES**

- Coffee, Tea, Milk or Soda

**FRANKENMUTH® CHICKEN PLUS ONE ADDITIONAL ENTRÉE**

**FRANKENMUTH® CHICKEN PLUS TWO ADDITIONAL ENTRÉES**

**FRANKENMUTH® CHICKEN PLUS THREE ADDITIONAL ENTRÉES**

**FRANKENMUTH® CHICKEN PLUS PRIME RIB OR BEEF BRISKET**

**FRANKENMUTH® CHICKEN PLUS PRIME RIB OR BEEF BRISKET PLUS ONE ADDITIONAL ENTRÉE**

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Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
# MUNICH DINNER BUFFET

Minimum of 40 people

<table>
<thead>
<tr>
<th>HORS D’OEUVRES</th>
<th>Around the World Cheese Board and Vegetable Tray with Tangy Dip During Social Hour (Maximum one hour serving).</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SALAD</strong></td>
<td>Lodge Salad with House Dressing</td>
</tr>
<tr>
<td>(pick one)</td>
<td>Caesar Salad</td>
</tr>
<tr>
<td></td>
<td>Cranberry Almond Salad</td>
</tr>
<tr>
<td></td>
<td>Cherry Pecan Salad</td>
</tr>
<tr>
<td><strong>ENTRÉE</strong></td>
<td>Frankenmuth® Chicken with choice of:</td>
</tr>
<tr>
<td></td>
<td>Carved Baked Hickory Smoked Ham</td>
</tr>
<tr>
<td></td>
<td>Carved Marinated Roasted Pork Loin</td>
</tr>
<tr>
<td></td>
<td>Carved Kassler Rippchen</td>
</tr>
<tr>
<td></td>
<td>Grilled Bratwurst with Sauerkraut</td>
</tr>
<tr>
<td></td>
<td>Carved Angus Round Beef Roast</td>
</tr>
<tr>
<td></td>
<td>Baked Cod with Herbed Butter</td>
</tr>
<tr>
<td><strong>ACCOMPANIMENTS</strong></td>
<td>Whipped Potatoes</td>
</tr>
<tr>
<td>(pick three)</td>
<td>Herbed Baked Redskin Potatoes</td>
</tr>
<tr>
<td></td>
<td>Bayrische Potatoes</td>
</tr>
<tr>
<td></td>
<td>Franconian Potatoes</td>
</tr>
<tr>
<td></td>
<td>Smashed Yukon Gold Potatoes with Garlic</td>
</tr>
<tr>
<td><strong>VEGETABLES</strong></td>
<td>Green Beans Amandine</td>
</tr>
<tr>
<td>(pick two)</td>
<td>Peas and Mushrooms</td>
</tr>
<tr>
<td></td>
<td>Buttered Corn</td>
</tr>
<tr>
<td></td>
<td>Glazed Baby Whole Carrots</td>
</tr>
<tr>
<td></td>
<td>Malibu Blend</td>
</tr>
<tr>
<td><strong>DESSERT</strong></td>
<td>Cut your Wedding Cake and Serve with Vanilla Ice Cream</td>
</tr>
<tr>
<td><strong>BEVERAGES</strong></td>
<td>Coffee, Tea, Milk or Soda</td>
</tr>
</tbody>
</table>

**FRANKENMUTH® CHICKEN PLUS ONE ADDITIONAL ENTRÉE**

**FRANKENMUTH® CHICKEN PLUS TWO ADDITIONAL ENTRÉES**

**FRANKENMUTH® CHICKEN PLUS THREE ADDITIONAL ENTRÉES**

**FRANKENMUTH® CHICKEN PLUS PRIME RIB OR BEEF BRISKET**

**FRANKENMUTH® CHICKEN PLUS PRIME RIB OR BEEF BRISKET PLUS ONE ADDITIONAL ENTRÉE**

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Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
MIX AND MINGLE MENU - TIER ONE

Minimum of 50 people

STATION 1
Frankenmuth® Chicken
Whipped Potatoes
Frankenmuth Bavarian Inn Dressing
Gravy
Glazed Baby Whole Carrots
Deutschland Rolls

STATION 2
Carved Baked Hickory Smoked Ham
Buttered Corn
Sweet Potatoes ·with Marshmallow & Pecans
Garlic Breadsticks

DESSERT
Cut your Wedding Cake and Serve with Vanilla Ice Cream

BEVERAGES
Coffee, Tea, Milk or Soda

Add Sautéed Chicken Livers Prepared in the Room
Add Homemade Spaetzle Prepared in the Room
Add our delicious Lodge Salad with House Dressing

Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
**MIX AND MINGLE MENU - TIER TWO**

Minimum of 50 people

| STATION 1 | Frankenmuth® Chicken  
|           | Whipped Potatoes  
|           | Frankenmuth Bavarian Inn Dressing  
|           | Gravy |
| STATION 2 | Baked Cod with Herbed Butter  
|           | Rice Pilaf  
|           | Glazed Baby Whole Carrots  
|           | Garlic Breadsticks |
| STATION 3 | Carved Angus Roast Round of Beef  
|           | Herbed Baked Redskin Potatoes  
|           | Buttered Corn  
|           | Deutschland Rolls |
| DESSERT   | Cut your Wedding Cake and Serve with Vanilla Ice Cream |
| BEVERAGES | Coffee, Tea, Milk or Soda |

Add Sautéed Chicken Livers Prepared in the Room

Add our delicious Lodge Salad, Caesar Salad, Mandarin Orange Salad or Harvest Salad

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Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
### MIX AND MINGLE MENU - TIER THREE

Minimum of 75 people

| STATION 1 | Frankenmuth® Chicken  
|           | Carved Marinated Roasted Pork Loin  
|           | Frankenmuth Bavarian Inn Dressing  
|           | Gravy  
|           | Whipped Potatoes  
|           | Malibu Blend Vegetables  
|           | Deutschland Rolls  

| STATION 2 | Linguini Alfredo Prepared in the Room  
|           | Baked Cod with Herbed Butter  
|           | Green Bean Amandine  
|           | Buttered Corn  
|           | Garlic Breadsticks  

| STATION 3 | Beef Teriyaki Stir-Fry Prepared in the Room  
|           | Rice Pilaf  
|           | Fortune Cookies  

#### DESSERT
Cut your Wedding Cake and Serve with Vanilla Ice Cream

#### BEVERAGES
Coffee, Tea, Milk or Soda

- Add Sautéed Chicken Livers Prepared in the Room
- Add Homemade Spaetzle Prepared in the Room
- Add our delicious Lodge Salad, Caesar Salad, or Mandarin Orange Salad

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Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
MIX AND MINGLE MENU - TIER FOUR

Minimum of 75 people

STATION 1  Carved Tenderloin or Beef Au Jus
Bavarian Inn Blau Kraut (Blue Cabbage)
Bavarian Inn Spaetzle
Frankenmuth Blend Vegetables
Garlic Breadsticks

STATION 2  Pork Pot Stickers
Vegetable Stir Fry Medley Prepared in the Room
Rice Pilaf
Fortune Cookies

STATION 3  Frankenmuth® Chicken
Frankenmuth Bavarian Inn Dressing
Whipped Potatoes and Gravy
Glazed Baby Whole Carrot

STATION 4  Filet or Baked Salmon
Baked Herbed Redskin Potatoes
Buttered Corn
Garlic Cheddar Biscuits

DESSERT  Cut your Wedding Cake and Serve with Vanilla Ice Cream

BEVERAGES  Coffee, Tea, Milk or Soda

Add our delicious Lodge Salad, Caesar Salad, or Mandarin Orange Salad

Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
MIX AND MINGLE MENU - TIER FIVE

Minimum of 75 people

STATION 1
Frankenmuth® Chicken
Frankenmuth Bavarian Inn Dressing
Whipped Potatoes and Gravy
Butlered Corn
Deutschland Rolls

STATION 2
Carved Angus Prime Rib or Beef
Herbed Baked Redskin Potatoes
Broccoli & Cauliflower Florets
Cheddar Garlic Biscuits

STATION 3
Baked Cod with Herbed Butter
Linguini Marinara
Green Beans Amandine

STATION 4
Sauteed Chicken Livers
(Prepared in the Room)
Bavarian Inn Spaetzle
Glazed Baby Whole Carrots
Garlic Breadsticks

STATION 5
Vegetable Stir Fry Medley
(Prepared in the Room)
Pork Pot Stickers
Rice Pilar
Fortune Cookies

DESSERT
Cut your Wedding Cake and Serve with Vanilla Ice Cream

BEVERAGES
Coffee, Tea, Milk or Soda
Add our delicious Lodge Salad, Caesar Salad, or Mandarin Orange Salad

Dinner Buffets are served from 11 A.M. - 9 P.M.

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
# BUTTER-STYLE HORS D’OEUVRES MENU

Waitstaff will meander through your guests and offer trays of hors d’oeuvres.

<table>
<thead>
<tr>
<th>OBERFRANKEN OPTION</th>
<th>Fried Button Mushrooms (50 Pieces)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Brats with Mustard Dip (50 Pieces)</td>
</tr>
<tr>
<td><strong>Serves 100 guests</strong></td>
<td>Offered on one tray</td>
</tr>
<tr>
<td></td>
<td>Phyllo Delights (50 pieces)</td>
</tr>
<tr>
<td></td>
<td>Barbeque Pork Canapés (50 Pieces)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MITTELFRANKEN OPTION</th>
<th>Smoked Brisket Sliders (50 Pieces)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Serves 100 guests</strong></td>
<td>Ham Rollups (50 Pieces)</td>
</tr>
<tr>
<td></td>
<td>Deviled Eggs (50 Pieces)</td>
</tr>
<tr>
<td></td>
<td>Offered on one tray</td>
</tr>
<tr>
<td></td>
<td>Cucumber Melon Canapes (50 Pieces)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>UNTERFRANKEN OPTION</th>
<th>Deviled Eggs (50 Pieces)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Serves 100 guests</strong></td>
<td>Celery Hearts with Bleu Cheese (50 Pieces)</td>
</tr>
<tr>
<td></td>
<td>Offered on one tray</td>
</tr>
<tr>
<td></td>
<td>Asparagus Ham Rouladen (50 Pieces)</td>
</tr>
<tr>
<td></td>
<td>Assorted Cheese Cubes (100 Pieces)</td>
</tr>
<tr>
<td></td>
<td>Offered on one tray</td>
</tr>
</tbody>
</table>

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
COLD HORS D'OUVRES

Minimum quantity served - 50 pieces

CELEY HEARTS WITH BLEU CHEESE
Celery hearts stuffed with bleu cheese filling.

PHYLLO DELIGHTS
Light and crispy mini phyllo shells filled with two fillings: chicken salad and ham salad.

DEVILED EGGS
House made mixture of egg yolks, green onion, ham, and our unique blend of seasonings stuffed into hard boiled eggs.

SALAMI PAUPIETTES
Cone shaped slice of salami filled with cream cheese.

ASPARAGUS HAM ROULADEN
Thin sliced ham spread with spicy mustard and wrapped around an asparagus spear.

HAM ROLLUPS
Thin sliced ham spread with cream cheese and wrapped around a green onion.

SUMMER SAUSAGE ROLLS
Filled with cheddar cheese.

BARBEQUE PORK CANAPÉS
Roast pork tenderloin on French baguette with a sweet and spicy barbeque sauce.

CUCUMBER MELON CANAPÉS
Sliced cucumbers stuffed with fresh cantaloupe and watermelon accompanied by a house made brandied dip.

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
COLD HORS D’OUVRES

Minimum quantity served - 50 pieces

PORTIONS PRICED IN QUANTITIES OF 50 PIECES

ADDITIONAL ITEMS ORDERED IN QUANTITIES OF 10 PIECES.

BOURBON SHRIMP ON RYE CRUSTINI
Shrimp marinated in a house made bourbon marinade and grilled, set atop a rye crustini with chive cream cheese and cucumber.

JUMBO SHRIMP
Jumbo shrimp on ice served with cocktail sauce.

SAUSAGE AND CHEESE TRAY (serves 30)
Locally made German bologna and summer sausage with assorted cheese and crackers.

POACHED WHITEFISH WITH MUSTARD CURRY REMOULADE (serves 25)
Poached whitefish with mustard curry remoulade.

CHEESE SPREAD (serves 10)
Garlic cheese spread served with crackers.

Prices on all seafood items are subject to change one week prior to the date of the party.
Hors D’Ouvres served anytime.

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
HOT HORS D’OUVRES
Minimum quantity served - 40 pieces

LAMB LOLLIPOPS
Frenched rack of lamb, lightly seasoned and oven roasted to medium rare, sliced into individual “lollipops” and finished with a balsamic reduction.

REUBEN EGG ROLLS
Egg rolls stuffed with corned beef, swiss cheese, and sauerkraut served with our homemade Thousand Island dressing.

FRANKENMUTH COCKTAIL FRANKS
Tasty cocktail franks wrapped in pretzel dough and baked to perfection served with Franconian mustard.

CHICKEN STRIPS
Lightly breaded and deep fried served with honey mustard sauce.

1/2 OUNCE SWEDISH MEATBALLS
Tasty meatballs in mushroom cream sauce.

1/2 OUNCE BARBECUED MEATBALLS
Our own spicy BBQ sauce.

BARBECUED BRATWURST
Our own German brats served bite sized then simmered in zesty BBQ sauce.

POTATO CHEESE DUMPLINGS
House specialty - lightly breaded and deep fried to a golden brown.

BAVARIAN INN CHICKEN LIVERS
Sautéed with shaved onions and flavored with bacon. Cooked in the dining room (Minimum order of 100 pieces).

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
HOT HORS D’OUVRES

Selections priced in quantities of 40 pieces
Additional items ordered in quantities of 10 pieces.

MOZZARELLA CHEESE STICKS
Served with ranch dressing and pizza sauce.

FRIED BUTTON MUSHROOMS
Batter fried button mushrooms.

SMOKED BRISKET SLIDERS
Tender slow cooked barbeque beef brisket topped with green onion and served in individual cheddar garlic biscuits.

PORK POT STICKERS
Succulent pork blended with spices and stuffed in an Asian dumpling and sautéed, accompanied by a sweet and spicy ginger garlic dipping sauce.
**SPECIALTY HORS D'OUVRES**

Carved in dining room - Carving services provided at no additional cost.

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PRIME RIB OF BEEF</strong></td>
<td>FOR 75 PEOPLE</td>
<td>Au jus, horseradish, German style mustard, and silver dollar rolls.</td>
</tr>
<tr>
<td><strong>FRESH ROAST BEEF</strong></td>
<td>FOR 40 PEOPLE</td>
<td>Au jus, horseradish, German style mustard, and silver dollar rolls.</td>
</tr>
<tr>
<td><strong>SMOKED TURKEY BREAST</strong></td>
<td>FOR 40 PEOPLE</td>
<td>German style mustard, mayonnaise and silver dollar rolls.</td>
</tr>
<tr>
<td><strong>BEEF TENDERLOIN</strong></td>
<td>FOR 25 PEOPLE</td>
<td>Au jus, German style mustard, and silver dollar rolls.</td>
</tr>
<tr>
<td><strong>BONELESS SMOKED HAM</strong></td>
<td>FOR 50 PEOPLE</td>
<td>German style mustard, mayonnaise, and silver dollar rolls.</td>
</tr>
<tr>
<td><strong>FRESH ROAST PORK</strong></td>
<td>FOR 60 PEOPLE</td>
<td>Au jus, horseradish, German style mustard, and silver dollar rolls.</td>
</tr>
<tr>
<td><strong>SMOKED BEEF BRISKET</strong></td>
<td>FOR 60 PEOPLE</td>
<td>Mouthwatering beef brisket hardwood smoked for a delicious flavor. Served with Kentucky style BBQ sauce and garlic cheddar biscuits.</td>
</tr>
</tbody>
</table>

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
OTHER HORS D'OEUVRES

(50 pieces) Apfel Strudel
Dessert of Germany, served with caramel sauce.

(50 pieces) Banana Bread
A generous portion of this favorite served with whipped butter.

Priced per individual bag Great Lakes Potato Chips
(minimum of 12)

Priced per pound Mini Pretzel Twists

Priced per pound Mixed Nuts

Priced per pint Gourmet Onion Dip (complements chip)

Priced per pound Butter Mints

Priced per pound Gardettos

Priced per pound Tortilla Chips with Salsa

Priced per pound Homemade Seasoned Potato Chips

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
PARTY TRAYS

SEASONAL FRESH FRUIT TRAY (serves 25 guests) (serves 50 guests) (serves 100 guests)

FRESH VEGETABLE TRAY WITH TANGY DIP (serves 25 guests) (serves 50 guests) (serves 100 guests)

AROUND THE WORLD CHEESE BOARD

Briese, gouda, cheddar, colby jack, & havarti, served with assorted crackers. (serves 25 guests) (serves 50 guests) (serves 100 guests)

BAVARIAN PLATTE

Bologna
Jagdwurst
Sliced Ham
Summer Sausage
Cheddar and Swiss Cheese

AUSTRIAN PLATTE

Sliced Ham
Sliced Turkey Breast
Sliced Roast Beef
Cheddar and Swiss Cheese

Each tray serves approximately 40 persons and includes the following assorted relishes: celery, carrots, green onions, black olives, cauliflower, broccoli, tomato wedges, tangy dip, and assorted crackers.

*1/2 size Austrian Platte is available (serves approximately 20 persons) for $60.00.

TRADITIONAL PIZZAS

16" Pepperoni Pizza (16 pieces)

16" Deluxe Pizza (16 pieces) Three toppings of your choice

Topping choices: anchovies, bacon, black olives, green olives, extra cheese, fresh garlic, fresh tomato, green peppers, ground beef, ham, mushrooms, onions, pepperoni, pineapple, and sausage.

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ALCOHOLIC BEVERAGES

BEER
1/2 barrel suggested for 100 or more people.
Beer by the bottle for under 100 people.

AVAILABLE IN 1/2 BARREL
APPROXIMATELY 124 - 16 OZ. GLASSES

PREMIUMS
Samual Adams, Blue Moon, Angry Orchard

IMPORT
Hofbräuhaus (Munich), Hofbräuhaus Dunkel, Killians, Labatts, Stella Artois

DOMESTIC
Budweiser, Bud Light, Bavarian Inn Dark, Coors Light, Miller Lite, Michelob Ultra

AVAILABLE BY THE BOTTLE
(12 oz. - CHOOSE UP TO 5 BOTTLED BEERS )

CRAFT BEERS
Founder’s All Day IPA, Bell’s Two Hearted Ale, Short’s Soft Parade

IMPORTED
LaBatts
Corona
Heineken, Becks, Stella Artois
Hofbräuhaus (Munich), Hofbräu Hefeweizen 16 oz.

DOMESTIC
Budweiser, Bud Light, Miller Lite, Coors Light
Michelob Light, Michelob Ultra, Killians Red
Sam Adams Boston Lager, Angry Orchard, Mike’s Hard Lemonade, Blue Moon and Guiness

NON-ALCOHOLIC BEER
O’Douls, Haack Beck

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
WHITE WINES

Moscato – Canyon Road
Light-bodied with aromas of white melon, pear and honeysuckle
Flavors of apples and peaches that finish with a nice sweet crisp taste

Piesporter – Bavarian Inn
Light to medium-bodied with white peach and citrusy grapefruit

Sauvignon Blanc – Canyon Road
Light to medium-bodied with hints of ripe citrus, melon and crisp finish

Pinot Grigio – Canyon Road
Crisp, medium-bodied, hints of green apple, citrus, white peach & floral blossom

Pinot Grigio – Proverb
Fresh fruity aromas with notes of pear and apple

Pinot Grigio - 13° Celsius
Crisp and complex with luscious notes of pear and tropical fruit and a lively finish

Chardonnay – Canyon Road
Medium-bodied with notes of crisp apple and ripe citrus with a hint of cinnamon

Chardonnay - Proverb
Vibrant flavors of baked apple and pineapple with whispers of vanilla and caramel

BLUSH WINES

Red Currant - Bavarian Inn
Semi-sweet with a light tart flavoring

White Zinfandel – Canyon Road
Light-bodied with hints of strawberry, cherry and watermelon, smooth finish

RED WINES

Pinot Noir – Canyon Road
Rich, fruit forward cherry flavors, soft tannins, medium-body and velvety finish

Merlot – Canyon Road
Soft & elegant mouthfeel, deep flavors of rich cherries and jammy blackberries

Merlot – Proverb
Remarkable fruit character of dark cherry with light notes of vanilla and spice

Cabernet – Canyon Road
Medium-bodied with rich hints of ripe raspberry and a velvety smooth finish

Cabernet - Proverb
Full-bodied boasts rich blackberry notes accompanied with hints of mocha, vanilla & oak

Cabernet – 10 Span
Full-bodied with smooth fruit flavors of blackberry, dark cherry and cassis

CHAMPAGNE

Dom Perignon
Asti Spumante

House Champagne
St. Julian’s White Grape Sparkling Juice

6 - 4 oz. SERVINGS PER BOTTLE

Other Beer, Wine, or Champagne available upon request with 3 weeks advance notice if available.

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Menu prices are guaranteed 60 days prior to arrival.
LIQUORS

For a complete bar arrangement, we suggest that you choose at least one brand from each category.

RUM
House
Bacardi
Captain Morgan’s Rum
Coconut Rum

WHISKEY
House
Seagrams 7
Fireball
Jack Daniels
Crown Royal

TEQUILA
House
Jose Cuervo
Patrón
100 Silver/Gold

GIN
House
Tanqueray
Bombay Sapphire

SCOTCH
Johnnie Walker Red
Johnnie Walker Black
Glenfiddich

PUCKERS/SCHNAPPS
Peach
Peppermint
Cinnamon
Sour Apple
Watermelon

VODKA
House
Absolut
Tito’s
Grey Goose

BOURBON
Jim Beam
Makers Mark
Elijah Craig Small Batch

PIECES:

Sprite, Tonic, Soda, Coco-Cola, Diet Coco-Cola, and Ginger Ale
Pitcher (60 oz.)

Orange, cranberry, pineapple juice sour, and Bloody Mary mix

Barritt’s Ginger Beer

Sweet and dry vermouth

Red Bull

Lime and Margarita Mix

Our bartenders hand prepare drinks to individual taste. Our policy is to charge for the amount of liquor actually consumed.

Partially used bottles are charged at a percentage of the total bottle price.

Mixes are charged for by the whole pitcher price. Approx. 20 (1.25 oz.) drinks per bottle.
PREMIUMS & CORDIALS

Amaretto Di Saronno
Bailey’s Irish Cream
Christian Brothers Brandy
Crown Royal Apple
Courvoisier
Grand Marnier

Jack Daniel
Tennessee Honey
Jagermiester
Kahlúa
New Amsterdamn
Flavored Vodak
Rum Chata

Other liquor and cordials available upon request with 3 weeks advance notice if available.

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HOUSE PUNCH BOWLS

Fruit Punch (Non-alcoholic)
A refreshing citrus blend of orange juice, strawberry flavoring, grenadine, and lemon-lime soda.

Seven & Seven or Seven & Squirt
Orange juice and vodka

Cold Duck (Champagne) Punch
Sweet white port wine, sparkling champagne, sugar, and a touch of lemon

Fuzzy Navel
Peach schnapps and orange juice

Mimosa
Orange juice and champagne

Hawaiian Heaven
A light and fruity mix of vodka, peach schnapps, orange, and cranberry juice

Margarita Bowl
Melon Breeze
Melon liquor, triple sec, and margarita mix

Strawberry Daiquiri
(Can be without alcohol)

Piña Colada
(Can be without alcohol)

Bavarian Passion
Coconut rum, orange juice, and cranberry juice

Mai Tai
Light rum, dark rum, grenadine, creme de almond, triple sec, and orange juice

Strawberry Colada
A mix of strawberry daiquiri and piña colada blended with rum

PARTY PALATTE PUNCH BOWLS

CREATE-YOUR-OWN CUSTOMIZED NAME

WHITE - Piña colada mix and rum
PINK - Strawberry mix, piña colada mix, and rum
RED - Strawberry daiquiri mix, and rum
ORANGE - Vodka, peach schnapps, orange, and cranberry juice
YELLOW - Citrus vodka, peach schnapps, and lemonade
GREEN - Melon liquor, triple sec, and margarita mix
BLUE - Blue curacao, orange vodka, and Sprite
INDIGO - Blue curacao, raspberry schnapps, pineapple juice, and Sprite
VIOLET - Blue curacao, cherry vodka, pomegranate, and cranberry juice

Approx. 32-5 oz. Servings

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
SEASONAL PUNCH BOWLS

Winter Warm Up
A spicy blend of cinnamon schnapps combined with piping hot cider

Sleigh Ride
Piping hot chocolate blended with peppermint schnapps

Jack-O-Lantern
A cinnamon stick sets off our hot cider blended with a touch of Yukon Jack

Lorelei Egg Nog
Blend of triple sec, apricot brandy, egg nog, and nutmeg

Cider Egg Nog
Delicious flavor of egg nog and apple cider

Imperial Egg Nog
Blend of brandy, egg nog, and apricot brandy garnished with nutmeg

Rum Egg Nog

Non-alcoholic egg nog bowls

NON-ALCOHOLIC BAR PACKAGE

$8.50 per person for a up to a 6 hour serving
$2 per person per additional hour

Assorted pitchers of soda, regular and decaf coffee, hot tea

Assorted juices (cranberry, orange, & grapefruit)

2 non-alcoholic punch bowls of your choice:
Raspberry daiquiri, strawberry daiquiri, fruit punch, piña colada, strawberry colada, winter warm-up

All food and beverage is subject to 18% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.
CHOCOLATE FOUNTAIN

Pricing is based upon a one and a half hour serving.
Minimum of 40 people.
A costumed attendant will assist your guests with this ultimate indulgence.

Items for dipping include:
Fresh strawberries, fresh chunks of pineapple, jumbo marshmallows, mini cream puffs, Rice Krispie Treats

Large fountain serves up to 150 guests + $2.00 per person for dipping items**
$150 per additional 50 guests for chocolate + $2.00 per person for dipping items**
Small fountain serves up to 75 guests maximum + $2.00 per person for dipping items**

**If purchasing the chocolate fountain without a scheduled meal, the cost per person increases to $2.50 for dipping items

BBQ FOUNTAIN

Pricing is based upon a one hour serving.
Minimum of 75 people.
A costumed attendant will assist your guests with this unique offering.

Items for dipping include:
Pieces of bratwurst, boneless chicken wings, French fries, meatballs
Served with Bavarian Inn creamy coleslaw & our homemade ranch dressing

SWEET ENDINGS BUFFET

Pricing is based upon a one hour serving.
Minimum of 40 people.

Includes:
Chocolate Fountain with Mini Cream Puffs, Rice Krispy Squares and Strawberries
Bavarian Inn Cheesecake Squares with Strawberry Sauce
Pumpkin Squares
Buttermints

Additional $8.50 per person with a meal (as a substitute for dessert)
Additional $9.50 when ordered without a scheduled meal

All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.
PARTY FAVORS:
You choose the box or wrap and ribbon color for each item to accent your event

TRUFFLES
Flavors: amaretto, brandy, coffee & cream, chocolate mousse, creme de menthe, grand marnier, irish cream, Kahlúa, maple cream, mocha almond, raspberry, rum, strawberry & vanilla cream.

1 boxed piece $3.25 each | 2 boxed pieces $4.00 each | 3 boxed pieces $5.00 each

Pretzel Rods $4.50 each
Dipped in dark, milk, or white chocolate.

Drumsticks $4.50
Half Size Pretzel Rods covered in caramel & pecans then dipped in dark, milk or white chocolate.

Gourmet Turtle Apples $8.00 each
Granny Smith apples wrapped in caramel & pecans then dipped in chocolate.

BAVARIAN INN RESTAURANT GIFT BASKETS

Option #1
½ pound caramel corn
Gourmet turtle apple
$18.00 with gift wrap
$20.50 with basket & gift wrap

Option #2
Stollen bread
Bavarian Inn bread knife
Half pint of homemade preserves
$25.00 with gift wrap
$27.50 with basket & gift wrap

Option #3
Gourmet turtle apple
½ pound of chocolate turtles
½ pound of assorted truffles
4 assorted chocolate pretzel rods
$45.00 with gift wrap
$47.50 with basket & gift wrap

Party favor and gift basket prices are subject to 6% sales tax.

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Menu prices are guaranteed 60 days prior to arrival.
AUDIO VISUAL SERVICES

AUDIO

COMPOSER ROOMS
(Bach, Beethoven, Brahms)
Shure wireless microphones
No charge for up to 2 handheld microphones

RIVER ROOMS
(Danube, Rhine, Mosel)
Shure wireless microphones
No charge for up to 2 handheld microphones

$75 per day
Bose portable sound system (CD player, 2 wired mics)

$25 per day
$30 per day
CD/Cassette player
Cable and connection into house sound system

PROJECTION

STANDARD LCD PROJECTOR PACKAGE:
Optima Projector, screen, 4’ table with power strip & connection into house sound system

PRESENTER’S LCD PROJECTOR PACKAGE:
Optima Projector, screen, 8’ x 6’ staging, podium, remote with laser pointer, bottled water for presenter(s), 4’ table with power strip & connection into house sound system

$25 per day
Wireless presentation remote with laser pointer

$15 per day
A/V presentation cart with extension cord

$30 per day
Projection screen

$30 per day
A/V cable and/or connection into house sound system

$150 per day
60” LG Smart TV with webcam, HDMI input and Internet Ready

$75 each additional
$25 surcharge for lavaliere microphones

$75 each additional
$25 surcharge for lavaliere microphones

$200 (first day)
$150 (second day)
$300 (2 projectors)

$25 per day
**VISUAL**

$75 per day  
37" LG Flatscreen and DVD Package

$50 per day  
37" LG flatscreen TV Monitor

$30 per day  
DVD Player

**MEETING SUPPLIES**

**MEETING PACKAGE:**

$15 per day  
Flip chart easel (white board) with 2 dry erase markers & eraser

$25 per day  
Flip chart easel with pad and 2 markers

$35 per day  
Flip chart easel with self adhesive paper and 2 markers

$1.50 each  
8 ½" by 11" Yellow pad of paper

$1.00 each  
5" by 8" Yellow pad of Paper

$.25 each  
#2 pencil

$.25 each  
Ink pen

**MISC.**

No charge for up to 2,  
$5 each additional

No charge  
Easel (A-frame) for poster boards

$40 (1st), $30 (2nd), $20 (3rd), $10 (4th, 5th, & 6th)

No charge  
Podium – floor stand or table top

$75 per day  
8' by 6' by 15 ½" Staging

$100 per day  
Dance floor

$50 per connection, per day  
Piano

$100 per day  
HP laptop

Complimentary throughout the hotel  
High speed wired internet line

$50 plus long distance charges  
Router and secure Wi Fi

$100 (includes phone line)  
Wi-Fi internet service provided by Air Advantage, LLC

No charge  
Telephone line

No charge  
Conference phone

No charge  
American, Canadian, and Michigan flags
## Map & Capacity of River Rooms, Lounge, & Courtyard

### River Rooms & Others

<table>
<thead>
<tr>
<th>Room</th>
<th>Size</th>
<th>SQ. FT.</th>
<th>Theater</th>
<th>Oval</th>
<th>Banquet</th>
</tr>
</thead>
<tbody>
<tr>
<td>Courtyard</td>
<td>45'x70'</td>
<td>3150</td>
<td>200</td>
<td>N/A</td>
<td>230</td>
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<tr>
<td>Rhine River Room</td>
<td>19'x39'</td>
<td>741</td>
<td>70</td>
<td>28</td>
<td>40</td>
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<tr>
<td>Mosel River Room</td>
<td>20'x39'</td>
<td>780</td>
<td>70</td>
<td>28</td>
<td>40</td>
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<tr>
<td>Danube River Room</td>
<td>32'x39'</td>
<td>1248</td>
<td>90</td>
<td>48</td>
<td>50</td>
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<tr>
<td>Rhine/Mosel</td>
<td>39'x39'</td>
<td>1521</td>
<td>112</td>
<td>64</td>
<td>80</td>
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<tr>
<td>Mosel/Danube</td>
<td>52'x39'</td>
<td>2028</td>
<td>150</td>
<td>80</td>
<td>100</td>
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<tr>
<td>Rhine/Mosel/Danube</td>
<td>71'x39'</td>
<td>2769</td>
<td>240</td>
<td>128</td>
<td>140</td>
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<tr>
<td>Lorelei Lounge</td>
<td>30'x39'</td>
<td>1170</td>
<td>70</td>
<td>40</td>
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<tr>
<td>Lorelei/Rhine/Mosel/Danube</td>
<td>101'x30'</td>
<td>3939</td>
<td>300</td>
<td>136</td>
<td>200</td>
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<tr>
<td>Altmuehl</td>
<td>28'x40'</td>
<td>1120</td>
<td>90</td>
<td>44</td>
<td>50</td>
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</table>

### Additional Notes
- Roof: 230
- Rain: 48
- Sun: 48
- Wind: 60
- Snow: 112
- Rain & Snow: 120
- Sun & Snow: 168
- Roof & Snow: 40
- Roof & Sun: 250
- Roof, Sun, & Snow: 62
### Map & Capacity of Composer Rooms

#### Composer Rooms

<table>
<thead>
<tr>
<th>Room Type</th>
<th>Size (ft)</th>
<th>SQ. FT.</th>
<th>Theater Room</th>
<th>Ovals</th>
<th>Banquet</th>
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</thead>
<tbody>
<tr>
<td>Bach</td>
<td>52’x38’</td>
<td>1976</td>
<td>200</td>
<td>76</td>
<td>120</td>
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<tr>
<td>Beethoven</td>
<td>52’x40’</td>
<td>2184</td>
<td>200</td>
<td>84</td>
<td>120</td>
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<tr>
<td>Brahms</td>
<td>40’x50’</td>
<td>2000</td>
<td>180</td>
<td>76</td>
<td>120</td>
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<tr>
<td>Bach/Beethoven</td>
<td>52’x80’</td>
<td>4160</td>
<td>400</td>
<td>150</td>
<td>250</td>
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<tr>
<td>Beethoven/Brahms</td>
<td>52’x92’</td>
<td>4784</td>
<td>380</td>
<td>120</td>
<td>200</td>
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<tr>
<td>Bach/Beethoven/Brahms</td>
<td>52’x130’</td>
<td>6760</td>
<td>600</td>
<td>200</td>
<td>390</td>
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<tr>
<td>Mozart</td>
<td>24’x27’</td>
<td>648</td>
<td>30</td>
<td>18</td>
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