

MEETINGS & CONFERENCES



FULL MENU

GENERAL INFORMATION

PRICING & SERVICES

All pricing is subject to change without notice. We will guarantee pricing 60 days prior to your scheduled function. All food and beverage pricing is subject to 18% gratuity and 6% sales tax. If your group requests tax-exempt status, You must submit the appropriate form 30 days prior to your scheduled event. We require that all food and beverages must be provided by the Bavarian Inn Lodge. Exceptions to this policy are cakes for special occasions (i.e. wedding cakes).

MENU SELECTION & GUARANTEED COUNTS

Your menu selections are needed at least four weeks prior to your event. Your guaranteed count is needed 5 working days prior to your event and is not subject to reduction. You will be charged for the actual number served or the guarantee, whichever is greater. Food preparation will be based on your guaranteed number of people.

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.

FUNCTION ROOMS

Banquet/meeting 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 to a room more suitably sized for your event. Room rentals will be assessed for all banquet/meeting rooms with fewer than the number of meals indicated above.

We require that no items be affixed 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 are permitted. We also reserve the right to limit the noise level in any of our meeting/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.

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, they 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 it causes risk of falling and extra cleaning to extract the soap from floors.

There will be a charge for replacement of linens ruined due to wax damage caused by candles not following the above requirements.

NON-REFUNDABLE DEPOSITS & PAYMENT ARRANGEMENTS

To guarantee banquet/meeting space, a non-refundable 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. All deposits are non-refundable. Below is a schedule specifying required deposits:

Number of Guests	201 - 400	\$600.00	Deposit Required
	81 - 200	\$400.00	
	31 - 80	\$200.00	
	up to 30	\$150.00	

Payment is to be made in full at the completion of the function unless credit has been established in advance. With approved credit, the balance is payable in full within thirty (30) days of the function. After 30 days, interest will be charged in accordance with Michigan State Law.

For Weddings:

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 banquet, a deposit of 50% of the remaining balance is due. Three weeks prior to your banquet, 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. Deposits are non-refundable.



GROUP GUESTROOMS POLICIES & PROCEDURES

GENERAL INFORMATION	All reservations and agreements are subject to the policies of the Bavarian Inn Lodge and the following conditions.
HOTEL ARRIVALS	Check-in is anytime after 3 p.m. Check-out is before 11 a.m. The hotel does not allow pets.
ROOM RATES	Rates are net non-commissionable, subject to 6% state sales tax, 5% Saginaw County occupancy tax, and 2% city assessment (total of 13%) added to room rate. Groups exempt from state sales tax must provide approved written proof a minimum of 30 days prior to arrival.
DEPOSIT ROOMING LIST PAYMENT	<p>If rooms are all on a master bill, a \$300 deposit is required 30 days after booking date. All payments must be made in U.S. dollars. If any portion of the hotel charges are to be billed, credit approval must be obtained from the hotel at least 3 weeks prior to arrival. Credit applications are available from the sales department.</p> <p>Should the total charges for the booking exceed the prepayment received, the contact person is responsible for payment of the outstanding balance in cash, cashier's check, check, money order, or credit card, (VISA, MasterCard, Discover, or American Express) prior to departure of the group from the hotel.</p> <p>Individual reservations are due 3 weeks prior to arrival. All rooms not reserved in a guest's name 3 weeks prior to arrival will be released from your group block. A credit card guarantee is required to hold each individual's reservation. A valid American Express, Visa, MasterCard, or Discover Card number and expiration date are acceptable.</p>
RESERVATIONS	<p>Reservations can be made by calling our toll free number at 1-888-775-6343. Please ask all delegates to have the group number as reference when calling to get the group rate.</p> <p>An original reservation form is available to your group upon request. It is your responsibility to make the appropriate number of copies needed.</p> <p>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.</p> <p>Per State of Michigan law, the entire hotel is non-smoking, including all public areas, guestrooms, and balconies.</p>
GROUP MEAL REQUIREMENTS	Special group meals are available. Prices quoted are subject to state sales tax and service charge.

CANCELLATION	<p>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.</p> <p>A cancellation fee of the first night's room and tax will apply should a guest cancel their reservation less than 72 hours prior to arrival or does not arrive to check in on their scheduled arrival date (no show).</p>
EXTRA PERSONS, ROLLAWAYS, & CRIBS	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.
STATE SALES TAX EXEMPTION	Groups or individuals eligible for state sales tax exemption must provide the hotel with the proper documentation at least 30 days prior to arrival date. Only charges paid for directly by the exempt organization can be exempt. If notification of state sales tax exemption is not received at least 30 days prior to arrival, state sales tax may be charged.
COMPLIMENTARY ROOMS	<ol style="list-style-type: none">1) The complimentary room policies are for groups paying the full rack rates. If groups are given discounted room rates, complimentary rooms may not be provided.2) The Bavarian Inn Lodge will give one complimentary standard guestroom for every 25 guestrooms that are paid.3) One complimentary suite will be given for every 50 rooms paid as an alternative to number two above if requested. This suite is most often requested as a hospitality suite.4) When a suite is requested by a group with fewer than 50 but more than 25 paid rooms, we will credit them the rack rate plus tax of a standard guestroom towards the cost of the suite.5) This policy is on a per night basis only.6) Written alterations to this policy may be made to groups booking and occupying all guestrooms in the hotel, or to groups booking in the slow seasons. All exceptions will be documented in letter form.7) Any group anticipating complimentary rooms or discounted room rates can expect this benefit only if they have written confirmation from the Bavarian Inn Lodge.



AUDIO

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

\$75 each additional
\$25 surcharge for
lavaliere microphones

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

\$75 each additional
\$25 surcharge for
lavaliere microphones

Bose portable sound system (CD player, 2 wired mics)

\$75 per day

CD/Cassette player

\$25 per day

Cable and connection into house sound system

\$30 per day

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

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

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

\$250 per day

Wireless presentation remote with laser pointer

\$25 per day

A/V presentation cart with extension cord

\$15 per day

Projection screen

\$30 per day

A/V cable and/or connection into house sound system

\$30 per day

60" LG Smart TV with webcam, HDMI input and Internet Ready

\$150 per day

37" LG Flatscreen and DVD Package

\$75 per day

37" LG flatscreen TV Monitor

\$50 per day

DVD Player

\$30 per day

MEETING PACKAGE:

Flip chart easel (white board) with 2 dry erase markers & eraser

\$15 per day

Flip chart easel with pad and 2 markers

\$25 per day

Flip chart easel with self adhesive paper and 2 markers

\$35 per day

8 ½" by 11" Yellow pad of paper

\$1.50 each

5" by 8" Yellow pad of Paper

\$1.00 each

#2 pencil

\$.25 each

Ink pen

\$.25 each

Easel (A-frame) for poster boards

No charge for up to 2,
\$5 each additional

Podium – floor stand or table top

No charge

8' by 6' by 15 ½" Staging

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

Dance floor

No charge

Piano

\$75 per day

HP laptop

\$100 per day

High speed wired internet line

\$50 per connection,
per day

Router and secure Wi Fi

\$100 per day

Wi-Fi internet service provided by Air Advantage, LLC

Complimentary throughout the hotel

Telephone line

\$50 plus long distance charges

Conference phone

\$100 (includes phone line)

American, Canadian, and Michigan flags

No charge

VISUAL

MEETING SUPPLIES

MISC.

PROJECTION

BEVERAGE SERVICE

\$ 22.00	Fresh coffee (gallon - 20 cups)
\$ 7.00	Fresh coffee (pot - 5 cups)
\$ 2.50	Hot tea (bag)
\$ 21.00	Hot chocolate (gallon)
\$ 2.50	Cans of soda
\$ 17.00	Iced tea (gallon)
\$ 18.00	Lemonade (gallon)
\$ 16.00	Juice (60 ounce pitcher) (orange, apple, tomato, grapefruit, and cranberry)
\$ 2.50	Bavarian Inn Lodge natural spring water

A LA CARTE BREAKFAST AND BREAK ITEMS

\$ 30.00	**"Guten Morgen" coffee cake (16 pieces)
\$ 1.50	Fry cake (each)
\$ 2.25	Mini danish (each)
\$ 2.50	Soft scones - served warm (each)
	(apple cinnamon, blueberry, & raspberry white chocolate)
\$ 85.00	*Apple streusel coffee cake (80 pcs full sheet)
\$ 82.00	Bacon & scrambled eggs (serves 8 – 10 people)
\$ 3.25	Bagels with butter, cream cheese, & jam (each)
\$ 65.00	Banana bread with whipped butter (50 pieces)
\$ 1.95	Muffins (each)
\$ 3.25	Doughnuts (each) – minimum 1 dozen
\$ 1.75	Whole fruit (green & red apples, bananas) (each)
\$ 2.25	Yogurt (4 oz. individual serving)
\$ 4.25	Yogurt parfait (each) – minimum 1 dozen
\$ 1.00	Hard boiled eggs

Seasonal Fresh Fruit Tray

\$ 2.95	Individual plate (serves 1)
\$ 65.00	Small (serves 25)
\$ 115.00	Medium (serves 50)
\$ 190.00	Large (serves 100)

Around the World Cheese Board with Crackers

\$ 95.00	Small (serves 25)
\$ 160.00	Medium (serves 50)
\$ 280.00	Large (serves 100)

*Bavarian Inn Lodge Signature Items

MEETING BREAK REFRESHMENTS

\$ 17.00	Cookies (per dozen) - minimum 1 dozen
\$ 30.00	Jumbo cookies (per dozen) – minimum 1 dozen
	(Sugar, Chocolate Chuck, Red Velvet, Toffee Doodle, Lemon White Chocolate, Chocolate Chunk with Salted Caramel bits)
\$ 15.00	Monkey bread – cinnamon infused pull-apart bread glazed with our special icing (serves 6)
\$ 3.25	Brownies (each)
\$ 1.75	Assorted Quaker granola bars (each)
\$ 13.00	Gardettos (per pound) – minimum 2 pounds
\$ 13.00	Butter mints (per pound)
\$ 2.75	Bavarian soft pretzels with cheddar ale sauce & mustard (each) – minimum of 12
\$ 15.00	Homemade seasoned potato chips (per pound)
\$ 12.00	Mini pretzel twists (per pound)
\$ 25.00	Mixed nuts (per pound)
\$ 17.00	Tortilla chips and salsa (per pound)
\$ 9.00	Gourmet onion dip (complements chips) (per pint)
\$ 1.00	Mozzarella string cheese (each)
	Popcorn (per bowl)
\$ 3.00	Small
\$ 5.00	Medium
\$ 7.00	Large
	Great Lakes Potato Chips - Min. 12 per individual bag
\$ 3.00	



PACKAGE BREAKS

\$ 4.00	THE CIDER MILL Chilled apple cider (apple juice substituted seasonally) with assorted cookies
\$ 4.00	BUILD YOUR OWN SUNDAE Vanilla ice cream with chocolate, caramel, whipped cream, strawberries, nuts, and maraschino cherries.

Prices quoted are one per person. Serving time is 30 minutes.
All food & beverage is subject to 18% gratuity & 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.

BREAKFAST PLATE MENU

Served Plate Style – Max. 90 persons
Breakfast is served until 10:30 a.m.

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP.

- AMERICAN BREAKFAST
\$14.95 per person

Two scrambled eggs, choice of one of the following: ham, bacon, or sausage links. Served with one hash brown patty, toast, and fruit preserves, with choice of coffee, tea, or milk.
- QUICK START
\$12.50 per person

Two scrambled eggs with diced ham and one hash brown patty. Served with toast and fruit preserves, with choice of coffee, tea, or milk.
- COUNTRY BREAKFAST
\$13.50 per person

Three pancakes served with choice of one of the following meats: bacon, sausage links, or ham, with choice of coffee, tea, or milk.
- FRANKENMUTH
FRENCH TOAST
\$16.95 per person

Made with our thick sliced homemade stollen bread. Served with one of the following: bacon, sausage links or ham, with choice of coffee, tea, or milk.

ADD A GLASS OF JUICE
WITH ANY BREAKFAST:
Unlimited Refills...\$ 3.75

Choice of apple, cranberry, orange, and tomato

The price of the more expensive entrée will be charged for all meals when multiple entrees are selected. No more than 2 choices.

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



LIGHT LUNCH MENU

Served Plate Style – Max. 90 persons
Served 11 a.m. to 3 p.m.

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP.

- ASSORTED SANDWICH TRAY (served buffet style)**
\$19.50 per person

An assortment of deli style sandwiches including ham & cheddar cheese, roast turkey & Swiss cheese, and tuna salad prepared on a variety of freshly baked breads, fresh tortillas, and croissants. Served with potato chips and Bavarian Inn creamy coleslaw.
- CHICKEN SALAD**
\$15.50 per person

Chunky chicken salad with an array of fresh seasonal fruit, breadsticks, and butter.
- CHEF'S SALAD**
\$16.50 per person

Large tossed salad with julienne ham, turkey, and grated cheddar cheese with egg, tomato, cucumbers, and croutons. Served with ranch or Italian dressing and breadsticks and butter.
- SOUP AND SANDWICH**
\$17.50 per person

Cup of soup du jour with choice of one sandwich: chicken salad, tuna salad, sliced ham, turkey, or roast beef. Served on white or whole wheat bread or a croissant with a pickle spear and potato chips.
- CHICKEN CAESAR SALAD**
\$18.00 per person

Tender strips of grilled chicken placed over our own Caesar salad mixture. Served with breadsticks and butter.
- TURKEY or HAM WRAP SANDWICH**
\$16.00 per person

Choice of roasted turkey breast thinly sliced and shredded Swiss cheese or shaved smoked ham and a blend of cheeses. Wrapped in a fresh tortilla with lettuce and diced tomato and served with dijonaise sauce, a pickle spear, and potato chips.



ABOVE ENTREES SERVED WITH
Coffee, tea, milk, or soda, and chef's choice dessert.

**LODGE
BOXED LUNCHES (TO GO)**

\$17.50 per boxed lunch

- TURKEY CROISSANT**
Croissant served with juicy slices of turkey breast, Swiss cheese, garnished with lettuce and sliced tomato.
- HAM AND CHEESE CROISSANT**
Croissant stacked with tender hickory smoked ham, lettuce, sliced tomato, and cheddar cheese.
- VEGETARIAN CROISSANT**
Croissant served with cheddar cheese, mushrooms, cucumber, lettuce, and sliced tomato.
- OVEN ROASTED TURKEY WRAP SANDWICH**
Roasted turkey breast thinly sliced, wrapped in a fresh tortilla with lettuce, tomato, and shredded Swiss cheese.



ALL BOXED LUNCHES include an apple, potato chips, a cookie, condiments, a napkin, plasticware, and a can of soda. Available to parties of 10 or more up to 4 p.m. when pre-arranged with the Sales department.

The price of the more expensive entrée will be charged for all meals when multiple entrees are selected. Choices are limited to two.

LUNCHES ARE NOT SERVED ON SUNDAYS
All food and beverage is subject to 18 % gratuity and 6% sales tax.

LUNCHEON PLATE MENU

Served Plate Style – Max. 90 Persons
Served 11 a.m. - 3 p.m.

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP. (GF)= gluten free.

FRANKENMUTH® CHICKEN \$20.00 per person	Two (2) pieces of World Famous Frankenmuth® Chicken served with homemade dressing, whipped potatoes, and piping hot gravy.
GRILLED SALMON \$21.50 per person	6 oz. hand cut and grilled salmon filet served with tomato herb relish, baked potato and vegetable du jour
PORK SCHNITZEL \$20.50 per person	Breaded and seared pork cutlet with a classic hunters sauce and served with French fries.
CHICKEN A LA KING ON BISCUITS (Minimum of 15) \$17.00 per person	Chicken tossed in creamy white sauce with flaky biscuits.
BAKED SWISS STEAK (Minimum of 12) \$20.00 per person	Baked Swiss steak in our tomato based sauce, served with whipped potatoes and brown gravy.
BEEF TIPS WITH NOODLES (Minimum of 15) \$19.50 per person	Tenderloin tips in a succulent brown gravy, served over buttered egg noodles.
SEASONAL POLENTA MARINARA (GF) \$20.00 per person	Seasonal pan scared polenta cake, marinara, seasonal vegetable medley and grilled marinated portabella

CHILDREN'S MENU OPTIONS:

FRANKENMUTH® CHICKEN
\$15.50 per child
Apple sauce, a leg of World Famous Frankenmuth® Chicken, buttered corn, whipped potatoes and gravy, milk or soda, and chef's choice dessert.

CHICKEN FINGERS
\$14.50 per child
Apple sauce, breaded chicken fingers, french fries, milk or soda, and chef's choice dessert.

ADD A CUP OF SOUP TO YOUR LUNCH PLATE
\$2.00 per person
Chicken Noodle or Soup Du Jour.

ABOVE ENTREES (EXCLUDING CHILDREN'S MENUS) SERVED WITH:
Bavarian Inn creamy coleslaw, vegetable du jour, breadsticks and butter, coffee, tea, milk, or soda, and chef's choice dessert.

The price of the more expensive entrée will be charged for all meals when multiple entrées are selected. Choices are limited to two.

LUNCHESES ARE NOT SERVED ON SUNDAYS
All food & beverage is subject to 18% gratuity and 6% sales tax.



All prices subject to 6% tax and 18% service charge

LUNCH EDELWEISS MENU

Served 11 a.m. - 3 p.m.

FRANKENMUTH® CHICKEN – 2 PIECES \$20.00	Served with Frankenmuth dressing, whipped potatoes and gravy, and vegetable du jour.
RYE REUBEN SANDWICH \$19.50	Corned beef, Swiss cheese, and sauerkraut on grilled Bavarian rye bread topped with homemade Thousand Island dressing, served with French fries.
CHICKEN CAESAR SALAD \$18.00	Crispy romaine lettuce, parmesan cheese, croutons, and slices of broiled chicken breast with rich and tangy Caesar dressing.
LODGE BURGER \$18.50	A half pound grilled patty with your choice of topping, served with French fries.
GRILLED SALMON \$21.50	6 oz. hand cut and grilled with a tomato herbed relish, baked potato and vegetable du jour.
SEASONAL POLENTA MARINARA \$20.00	Seasonal pan seared polenta cake, marinara, seasonal vegetable medley and grilled marinated portabella.
ABOVE ENTREES INCLUDE:	Bavarian Inn creamy coleslaw or a cup of chicken noodle soup Garlic breadstick Chef's special dessert Coffee, tea, milk, or soda

All prices subject to 6% tax and 18% service charge

EDELWEISS MENU

FRANKENMUTH® CHICKEN – 3 PIECES \$27.50	Served with Frankenmuth dressing, whipped potatoes and gravy, and vegetable du jour.
PORK SCHNITZEL \$27.50	Breaded and seared cutlet with a classic hunter sauce served with vegetable du jour and potato cheese dumplings.
12oz. NEW YORK STRIP \$29.50	Cut thick for extra flavor and juiciness, lightly seasoned and broiled to order served with vegetable du jour and baked potato.
GRILLED SALMON \$27.50	6 oz. salmon filet seared to perfection served with herbed rice pilaf and vegetable du jour.
SEASONAL POLENTA MARINARA \$25.50	Seasonal pan seared polenta cake, marinara, seasonal vegetable medley and grilled marinated portabella.
ABOVE ENTREES INCLUDE:	Garden salad with house dressing Garlic breadstick Chef's special dessert Coffee, tea, milk, or soda

All prices subject to 6% tax and 18% service charge

Salad Selections - Choose one of the following for your group. (GF)= gluten free.

SPRING SALAD	Iceberg and romaine lettuces, celery, mushrooms, tomato, cheddar cheese, croutons, sweet corn, and our house made oil and vinegar dressing. Included with dinner entrée.
MANDARIN ORANGE SALAD (GF)	Iceberg and romaine lettuces, and spinach, red onion, toasted sliced almond, mandarin oranges, mushrooms, and our housemade sweet oil and vinegar dressing. Included with dinner entrée.
CRANBERRY ALMOND SALAD (GF) \$1 per guest.	Iceberg and romaine lettuces, and spinach, red onion, toasted sliced almond, dried cranberries, swiss cheese, and our house made sweet oil and vinegar dressing.
CAESAR SALAD \$1 per guest.	Romaine lettuce, parmesan cheese, bacon, croutons, and house made Caesar dressing.
CHERRY PECAN SALAD (GF) \$1 per guest.	Iceberg and romaine lettuce, spinach, radicchio, toasted pecans, dried cherries, swiss cheese, and our housemade sweet oil and vinegar dressing.

Entrée Selections - Choose no more than 2 of the following for your group.
When 2 entrées are selected, the higher price is charged for all.

FRANKENMUTH CHICKEN \$27.50	Three pieces of our world famous Frankenmuth® Chicken, homemade dressing, whipped potatoes, Frankenmuth blend vegetables, and chicken gravy.
FRANKENMUTH COMBINATION \$28.50	Frankenmuth® Chicken and your choice of jaeger schnitzel, 5oz. sirloin steak, bratwurst or ham steak, Frankenmuth blend vegetables, and potato cheese dumplings.
CHICKEN NORMANDY \$29.00	<i>(Available September-December)</i> Broiled chicken breast, caramalized onion, bacon, and roasted apples with our house made cider cream sauce, roasted redskin potatoes, and vegetable du jour.

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

PORK SCHNITZEL \$27.50	Breaded and seared pork cutlet with a classic hunter sauce, potato cheese dumplings, green beans amandine.
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NEW YORK STRIP STEAK (GF) \$29.50	12 oz. cut thick for extra flavor and juiciness and lightly seasoned, glazed baby carrots, baked potato with toppings.
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SURF AND TURF (GF) \$60.00	6 oz. charbroiled choice tenderloin filet medium rare, matrie d'hotel butter, rock lobster tail, drawn butter, sea salt and olive oil smashed potatoes, and baby carrots.
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SHRIMP SCAMPI (GF) \$29.50	Six shrimp in white wine butter sauce, red onion, garlic, herb rice pilaf, and green beans amandine.
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GRILLED SALMON (GF) \$27.50	6 oz. hand cut and grilled salmon filet served with tomato herb relish, herb rice pilaf, sugar snap peas.
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SEASONAL POLENTA MARINARA \$25.50	Seasonal pan seared polenta cake, marinara, seasonal vegetable medley and grilled marinated portabella.
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LINGUINI MARINARA \$25.00	Tossed with broccoli, cauliflower, Frankenmuth blend vegetables, grilled tomato, and haystack onions.
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All food and beverage is subject to 18% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.

CHILDREN'S MENU OPTIONS

FRANKENMUTH CHICKEN \$15.50 Apple sauce, a leg of world famous Frankenmuth™ Chicken, buttered corn, whipped potatoes & gravy, milk or soda, and chef's choice dessert.

CHICKEN FINGERS \$14.50 Apple sauce, breaded chicken fingers, milk or soda, and chef's choice dessert.

DESSERT SELECTIONS

Choose one of the following for your group

CHEF'S CHOICE Seasonal selection of desserts made by our chef. Included with Dinner entrée.

BOURBON CARAMEL HOT FUDGE \$1 per guest. Caramel pretzel ice cream with bourbon caramel hot fudge.

SEASONAL FRUIT CUP Chef's selection of seasonal fruits. Included with dinner entrée.

NEW YORK STYLE CHEESECAKE \$1.50 per guest House made with strawberry sauce.

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



BREAKFAST BUFFET

Breakfast & Deluxe Buffets are served until 10:30 a.m.
Brunch Buffet is served until 1:00 p.m.

BREAKFAST BUFFET
\$15.25 per person

Minimum of 40 persons
Baked ham carved in your meeting room, seasonal fresh fruit, scrambled eggs, diced seasoned potatoes, assorted baked goods or muffins, and coffee, tea, or milk.

DELUXE
BREAKFAST BUFFET
\$18.25 per person

Minimum of 40 persons
Baked ham carved in your meeting room, seasonal fresh fruit, assorted cheese board, scrambled eggs, Frankenmuth style French toast, diced seasoned potatoes, waffles with butter and syrup, assorted baked goods, and coffee, tea, or milk.

BRUNCH BUFFET
\$24.95 per person

Minimum of 75 persons – NO SUBSTITUTIONS
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.

ADD A GLASS OF JUICE
WITH ANY BREAKFAST:
Unlimited Refills \$ 3.75

Choice of apple, cranberry, orange, and tomato

*Included potato may be upgrade to potato cheese dumplings for \$ 2.25 per person.

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



COLD LUNCHEON BUFFET

Minimum of 40 persons

Served 11 a.m. - 3 p.m. - LUNCHESES ARE NOT SERVED ON SUNDAYS

COLD CUT BUFFET WITH SOUP \$20.00 per person	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, cole slaw, cottage cheese, assorted breads and condiments, chef's choice dessert. Your choice of coffee, tea, milk, or soda.
SOUP AND SALAD BUFFET \$19.50 per person	Bavarian Inn Lodge's famous chicken noodle soup, julienne strips of ham, turkey, shredded swiss and cheddar cheese. Mixed garden greens, Italian and ranch dressings, eggs, croutons, bacon bits, green peppers, tomato wedges, rolls and butter, chef's choice dessert. Your choice of coffee, tea, milk, or soda.
Additional \$2.50 per person	ADD A CUP OF SOUP TO YOUR BUFFET Chicken noodle or soup du jour.
\$1.00 per person additional	UPGRADE FROM CREAMY COLESLAW Tossed salad with Italian or ranch dressing.
\$1.50 per person additional	UPGRADES FROM WHIPPED POTATOES Baked potatoes with assorted toppings.
\$2.25 per person additional	Potato cheese dumplings

HOT LUNCHEON BUFFET

Minimum of 40 persons

Served 11 a.m. - 3 p.m. - LUNCHESES ARE NOT SERVED ON SUNDAYS

\$20.00 per person	FRANKENMUTH® CHICKEN Served with buttered noodles, whipped potatoes, and gravy.
\$16.25 per person	ITALIAN SPAGHETTI WITH MEATBALLS
\$18.00 per person	CHICKEN A LA KING WITH BUTTERMILK BISCUITS
\$20.50 per person	BAKED SWISS STEAK Served with whipped potatoes and gravy.
\$19.50 per person	BAKED COD Served with whipped potatoes and gravy.
\$20.00 per person	BEEF TIPS WITH BAVARIAN INN BUTTERED NOODLES
\$18.75 per person	FRESH ROASTED MARINATED PORK LOIN (CARVED) Served with whipped potatoes and gravy.
\$19.50 per person	PASTA BUFFET Includes spaghetti, fettuccini, and cheese tortellini with marinara, meat sauce, alfredo, and chicken alfredo sauce.
	HOT LUNCHEON ENTREES INCLUDE: Bavarian Inn creamy coleslaw, vegetables, breadsticks and butter. Your choice of coffee, tea, milk, or soda. Chef's choice dessert.
\$20.50 per person	TACO BUFFET Seasoned ground beef and grilled seasoned chicken breast, hard taco shells, soft shell tortillas, Mexican rice, quesadilla blend cheese, diced onions, diced tomatoes, salsa, shredded lettuce, black olives, jalapeños, guacamole, sour cream, chef's choice dessert. Your choice of coffee, tea, milk or soda.
Additional \$3.00 per person	ADD AN ADDITIONAL ENTRÉE TO YOUR HOT LUNCH BUFFET Carved baked hickory smoked ham, grilled bratwurst with sauerkraut, carved Certified Angus Beef® roast, or carved smoked turkey breast.

All food and beverage is subject to 18% gratuity and 6% sales tax.

All food and beverage is subject to 18% gratuity and 6% sales tax.



<div> <div> ROSSTAL DINNER BUFFET </div> </div>		<div> <div>Minimum of 40 persons</div> <div>Dinner Buffet is served from 11 a.m. - 9 p.m.</div> </div>
<div> <div>ENTRÉE</div> <div>Frankenmuth® chicken, whipped potatoes and gravy, buttered noodles, breadsticks and butter.</div> </div>		
<div> <div>VEGETABLE (SELECT TWO)</div> <div>Green beans amandine, peas and mushrooms, buttered corn, glazed baby whole carrots, Malibu blend, or Frankenmuth blend.</div> </div>		
<div> <div>R DB1 FRANKENMUTH® CHICKEN</div> </div>		<div> <div>\$30.00</div> </div>
<div> <div>GUNZENHAUSEN DINNER BUFFET</div> </div>		<div> <div>Minimum of 40 persons</div> </div>
<div> <div>SALAD (SELECT ONE)</div> <div>Lodge salad with house dressing, Caesar salad, or Mandarin orange salad.</div> </div>		
<div> <div>ENTRÉES</div> <div> <div>Frankenmuth® Chicken with your choice of</div> <div>Carved baked hickory smoked ham</div> <div>Carved marinated roasted pork loin</div> <div>Grilled bratwurst with sauerkraut</div> <div>Carved Angus Beef Roast</div> </div> </div>		<div> <div>Baked cod with herbed butter</div> <div>Carved smoked turkey breast</div> <div>Jaeger Schnitzel with mushroom sauce</div> <div>Baked rigatoni with Italian sausage</div> </div>
<div> <div>ACCOMPANIMENTS (SELECT THREE)</div> <div>Whipped potatoes, herbed baked redskin potatoes, Bavarian Inn buttered noodles, Bavarian Inn spaetzle, Frankenmuth Bavarian Inn Dressing and Gravy, or rice pilaf.</div> </div>		<div> <div>Breadsticks and butter</div> </div>
<div> <div>VEGETABLES (SELECT TWO)</div> <div>Green beans amandine, peas and mushrooms, buttered corn, glazed baby whole carrots, Malibu blend, Frankenmuth blend, or Bavarian Inn blau kraut (blue cabbage).</div> </div>		
<div> <div>DESSERT (SELECT ONE)</div> <div>Apfel strudel, cherry strudel, Frankenmuth rum torte (strawberry), Apple Pie, hot fudge mixed with Kahlúa over Peppermint stick ice cream, raspbery hot fudge, cherries jubilee or bananas foster flambe over French vanilla ice cream.</div> </div>		
<div> <div>BEVERAGES</div> <div>Coffee, tea, milk, or soda.</div> </div>		
<div> <div>G DB2 FRANKENMUTH® CHICKEN PLUS ONE ADDITIONAL ENTRÉE</div> <div>G DB3 FRANKENMUTH® CHICKEN PLUS TWO ADDITIONAL ENTRÉES</div> <div>G DB4 FRANKENMUTH® CHICKEN PLUS THREE ADDITIONAL ENTRÉES</div> <div>G DB5 FRANKENMUTH® CHICKEN PLUS PRIME RIB OR BRISKET</div> <div>G DB6 FRANKENMUTH® CHICKEN WITH PRIME RIB OR BRISKET PLUS ONE ADDITIONAL ENTRÉE</div> </div>		<div> <div>\$33.00</div> <div>\$34.00</div> <div>\$35.00</div> <div>\$36.50</div> <div>\$37.50</div> </div>
<div> <div>All food and beverage is subject to 18% gratuity and 6% sales tax.</div> <div>Menu prices are guaranteed 60 days prior to arrival.</div> </div>		
<div> <div>MUNICH DINNER BUFFET</div> </div>		<div> <div>Minimum of 40 persons</div> </div>
<div> <div>HORS D'OEUVRES</div> <div>Around the world cheese board and vegetable tray with tangy dip during social hour (maximum one hour serving).</div> </div>		
<div> <div>SALAD PREPARED IN YOUR ROOM (SELECT ONE)</div> <div>Lodge salad with house dressing, Caesar salad, cranberry almond salad, cherry pecan salad or mandarin orange salad.</div> </div>		
<div> <div>ENTRÉES</div> <div> <div>Frankenmuth® Chicken with your choice of:</div> <div>Carved baked hickory smoked ham</div> <div>Carved marinated roasted pork loin</div> <div>Carved kassler rippchen</div> <div>Grilled bratwurst with sauerkraut</div> <div>Carved Angus Beef Roast</div> <div>Carved smoked turkey breast</div> </div> </div>		<div> <div>Baked cod with herbed butter</div> <div>Filet of baked salmon</div> <div>Barbequed St. Louis style pork ribs</div> <div>Jaeger schnitzel with mushroom sauce</div> <div>Bavarian Inn sautéed chicken livers</div> <div>Breadsticks and butter</div> </div>
<div> <div>ACCOMPANIMENTS (SELECT THREE)</div> <div>Whipped potatoes, herbed baked redskin potatoes, Bayrische potatoes, Franconian potatoes, smashed yukon gold potatoes with garlic, Bavarian Inn buttered noodles, Bavarian Inn spaetzle, Frankenmuth Bavarian Inn Dressing and Gravy, or rice pilaf.</div> </div>		
<div> <div>VEGETABLES (SELECT TWO)</div> <div>Green beans amandine, peas and mushrooms, buttered corn, glazed baby whole carrots, Malibu blend, Frankenmuth blend, ginger garlic green beans, Bavarian Inn blau kraut (blue cabbage), broccoli with cheese sauce or green beans marinara.</div> </div>		
<div> <div>DESSERT (SELECT ONE)</div> <div>Apfel strudel, cherry strudel, Frankenmuth rum torte (strawberry), pecan pie, apple pie, hot fudge mixed with Kahlúa over peppermint stick ice cream, raspberry hot fudge, flaming cherries jubilee or bananas foster flambé over French vanilla ice cream, caramel bourbon hot fudge over caramel pretzel ice cream.</div> </div>		
<div> <div>BEVERAGES</div> <div>Coffee, tea, milk, or soda.</div> </div>		
<div> <div>M DB2 FRANKENMUTH® CHICKEN PLUS ONE ADDITIONAL ENTRÉE</div> <div>M DB3 FRANKENMUTH® CHICKEN PLUS TWO ADDITIONAL ENTRÉES</div> <div>M DB4 FRANKENMUTH® CHICKEN PLUS THREE ADDITIONAL ENTRÉES</div> <div>M DB5 FRANKENMUTH® CHICKEN PLUS PRIME RIB OR BRISKET</div> <div>M DB6 FRANKENMUTH® CHICKEN WITH PRIME RIB OR BRISKET PLUS ONE ADDITIONAL ENTRÉE</div> </div>		<div> <div>\$38.00</div> <div>\$39.00</div> <div>\$40.00</div> <div>\$41.50</div> <div>\$42.50</div> </div>
<div> <div>All food and beverage is subject to 18% gratuity and 6% sales tax.</div> <div>Menu prices are guaranteed 60 days prior to arrival.</div> </div>		

MIX & MINGLE MENU - TIER ONE (\$33.50 per person)

Minimum of 50 persons

STATION 1
Frankenmuth® Chicken
Whipped potatoes
Frankenmuth Bavarian Inn dressing
Gravy
Green beans amandine
Deutschland rolls

STATION 2
Carved baked hickory smoked ham
Buttered corn
Sweet potatoes with marshmallow & pecans
Garlic breadsticks

DESSERT
Cherries jubilee over vanilla ice cream served to each guest

BEVERAGES
Coffee, tea, milk, or soda

Add sautéed chicken livers prepared in the room for only \$1.75 per person.

Add homemade spaetzle prepared in the room for only \$1.50 per person.

Add our Lodge salad with house dressing for only \$1.50 per person.

MIX & MINGLE MENU - TIER TWO (\$35.50 per person)

Minimum of 50 persons

STATION 1
Frankenmuth® Chicken
Whipped potatoes
Frankenmuth Bavarian Inn dressing
Gravy
Glazed baby whole carrots

STATION 2
Baked cod with herbed butter
Rice pilaf
Green beans amandine
Garlic breadsticks

STATION 3
Carved Angus Beef Roast
Herbed baked redskin potatoes
Buttered corn
Deutschland rolls

DESSERT
Cherries jubilee over vanilla ice cream served to each guest

BEVERAGES
Coffee, tea, milk, or soda

Add sautéed chicken livers prepared in the room for only \$1.75 per person.

Add our Caesar salad for only \$1.50 per person.

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MIX & MINGLE MENU - TIER THREE (\$38.00 per person)

Minimum of 75 persons

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
Cherries jubilee over vanilla ice cream served to each guest

BEVERAGES
Coffee, tea, milk, or soda

Add sautéed chicken livers prepared in the room for only \$1.75 per person.

Add either our Lodge salad, Caesar salad or Mandarin orange salad for only \$1.50 per person.

Add homemade spaetzle prepared in the room for only \$1.50 per person.

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MIX & MINGLE MENU - TIER FOUR (\$39.50 per person)

Minimum of 75 persons

STATION 1

Carved tenderloin of 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

DESSERT

Cherries jubilee over vanilla ice cream served to each guest

BEVERAGES

Coffee, tea, milk, or soda

Add either our Lodge salad, Caesar salad or Mandarin orange salad for only \$1.50 per person.

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MIX & MINGLE MENU - TIER FIVE (\$38.50 per person)

Minimum of 75 persons

STATION 1

Frankenmuth® Chicken
Frankenmuth Bavarian Inn dressing
Whipped potatoes and gravy
Buttered corn
Deutschland rolls

SELECT TWO ADDITIONAL STATIONS

STATION 2

Carved prime rib
Herbed baked redskin potatoes
Broccoli & cauliflower florets
Cheddar garlic biscuits

STATION 3

Baked cod with herbed butter
Linguini marinara
Green beans amandine

DESSERT

Cherries jubilee over vanilla ice cream served to each guest

BEVERAGES

Coffee, tea, milk, or soda

Add either our Lodge salad, Caesar salad or Mandarin orange salad for only \$1.50 per person.

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BUTLER STYLE HORS D'OUVRES MENU

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

OBERFRANKEN OPTION	Fried button mushrooms (50 pieces) Brats with mustard dip (50 pieces) Phyllo delights (50 pieces) Barbeque Pork Canapès
<i>\$375.00 per 100 guests</i>	
MITTELFRANKEN OPTION	Smoked brisket sliders (50 pieces) Ham rollups (50 pieces) Deviled eggs (50 pieces) Cucumber melon canapés (50 pieces)
<i>\$325.00 per 100 guests</i>	
UNTERFRANKEN OPTION	Deviled eggs (50 pieces) Celery hearts with bleu cheese (50 pieces) Asparagus ham rouladen (50 pieces) Assorted cheese cubes (100 pieces)
<i>\$240.00 per 100 guests</i>	

PARTY TRAYS

Seasonal Fresh Fruit Tray
\$65.00 (serves 25 guests) \$115.00 (serves 50 guests) \$190.00 (serves 100 guests)

Fresh Vegetable Tray with Tangy Dip
\$65.00 (serves 25 guests) \$115.00 (serves 50 guests) \$190.00 (serves 100 guests)

Around the World Cheese Board
Brie, gouda, cheddar, colby jack, & havarti, served with assorted crackers.
\$95.00 (serves 25 guests) \$160.00 (serves 50 guests) \$280.00 (serves 100 guests)

Bavarian Platte \$140.00
Bologna, jagdwurst, sliced ham, summer sausage, swiss and cheddar cheese

***Austrian Platte \$120.00**
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.*

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SPECIALTY HORS D'OUVRES

Prime Rib of Beef for 75 people \$465.00
Au jus, horseradish, German style mustard, and silver dollar rolls

Fresh Roast Beef for 40 people \$185.00
Au jus, horseradish, German style mustard, and silver dollar rolls

Smoked Turkey Breast for 40 people \$200.00
German style mustard, mayonaisse and silver dollar rolls

Beef Tenderloin for 25 people \$275.00
Au jus, German style mustard, and silver dollar rolls

Boneless Smoked Ham for 50 people \$225.00
German style mustard, mayonaisse, and silver dollar rolls

Fresh Roast Pork for 60 people \$170.00
Au jus, horseradish, German style mustard, and silver dollar rolls

Smoked Beef Brisket for 60 people \$400.00
Mouthwatering beef brisket hardwood smoked for a delicious flavor.
Served with Kentucky style BBQ sauce and garlic cheddar biscuits.

OTHER HORS D'OEUVRES

Apfel Strudel
Dessert of Germany, served with caramel sauce \$92.00 (50 pieces)

Banana Bread
A generous portion of this favorite served with whipped butter \$65.00 (50 pieces)

Great Lakes Potato Chips
(minimum of 12) \$3.00 per individual bag

Mini Pretzel Twists \$12.00 per pound

Mixed Nuts \$25.00 per pound
Gourmet Onion Dip (complements chips)
\$9.00 per pint

Butter Mints \$13.00 per pound

Gardettos \$13.00 per pound

Tortilla Chips with Salsa \$17.00 per pound

Homemade Seasoned Potato Chips
\$15.00 per pound

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COLD HORS D’OUVRES

Minimum quantity served - 50 pieces

CELERY HEARTS WITH BLEU CHEESE \$60.00

Celery hearts stuffed with bleu cheese filling.

PHYLLO DELIGHTS \$80.00

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

DEVEILED EGGS \$55.00

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

SALAMI PAUPIETTES \$55.00

Cone shaped slice of salami filled with cream cheese.

ASPARAGUS HAM ROULADEN \$55.00

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

HAM ROLLUPS \$55.00

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

SUMMER SAUSAGE ROLLS \$55.00

Filled with cheddar cheese.

BARBEQUE PORK CANAPÉS \$85.00

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

CUCUMBER MELON CANAPÉS \$90.00

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

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

JUMBO SHRIMP \$125.00

Jumbo shrimp on ice served with cocktail sauce.

Portions priced in quantities of 50 pieces - Additional items ordered in quantities of 10 pieces. Prices on all seafood items are subject to change one week prior to the date of the party. Appetizers served anytime.

SAUSAGE AND CHEESE TRAY \$160.00 (serves 30)

Locally made German bologna and summer sausage with assorted cheese and crackers.

POACHED WHITEFISH WITH MUSTARD CURRY REMOULADE \$ 135.00 (serves 25)

CHEESE SPREAD \$30.00 (serves 10)

Garlic cheese spread served with crackers. *

*Represents items that can be replenished easily.

BOURBON SHRIMP ON RYE CRUSTINI \$85.00

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LAMB LOLLIPOPS \$248.00

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 \$85.00

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

FRANKENMUTH COCKTAIL FRANKS \$74.00

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

CHICKEN STRIPS \$88.00

Lightly breaded and deep fried served with honey mustard sauce.

1/2 OUNCE SWEDISH MEATBALLS \$40.00

Tasty meatballs in mushroom cream sauce.

1/2 OUNCE BARBECUED MEATBALLS \$40.00

Our own spicy BBQ sauce.

BARBECUED BRATWURST \$64.00

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

POTATO CHEESE DUMPLINGS \$40.00

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

BAVARIAN INN CHICKEN LIVERS \$150.00 (per 100)

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

MOZZARELLA CHEESE STICKS \$48.00

Served with ranch dressing and pizza sauce.

FRIED BUTTON MUSHROOMS \$40.00

Batter fried button mushrooms.

SMOKED BRISKET SLIDERS \$100.00

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

PORK POT STICKERS \$52.00

Succulent pork blended with spices and stuffed in an Asian dumpling and sautéed, accompanied by a sweet and spicy ginger garlic dipping sauce.

TRADITIONAL PIZZAS

16” Pepperoni Pizza (16 pieces) \$21.00*

16” Deluxe Pizza (16 pieces) – Three toppings of your choice \$25.00*

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.

*Represents items that can be replenished easily.

BEER

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

Premiums \$350.00
Samual Adams, Blue Moon, Angry Orchard

Import \$350.00
Hofbräuhaus (Munich), Hofbräuhaus Dunkel,
Killians, Labatts, Stella Artois

Domestic \$275.00
Budweiser, Bud Light, Bavarian Inn Dark,
Coors Light, Miller Lite, Michelob Ultra

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

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

Craft Beers \$6.00
Founder's All Day IPA, Bell's Two Hearted
Ale, Short's Soft Parade

Imported
LaBatts \$4.00
Corona \$5.00
Heineken, Becks, Stella Artois \$5.00
Hofbräuhaus (Munich). Hofbräu Hefeweizen
16 oz. \$7.00

Domestic
Budweiser, Bud Light, Miller Lite,
Coors Light \$4.00
Michelob Light, Michelob Ultra,
Killians Red \$4.00
Sam Adams Boston Lager, Angry Orchard,
Mike's Hard Lemonade, Blue Moon
and Guinness \$5.00

Non-alcoholic beer \$5.00
O'Douls, Haack Beck

WINES

5 - 5 oz. GLASSES PER BOTTLE

WHITE WINES

Moscato – Canyon Road
Light-bodied with aromas of white melon, pear and honeysuckle \$25.00 Btl
Riesling – Bavarian Inn
Flavors of apples and peaches that finish with a nice sweet crisp taste \$32.00 Btl
Piesporter – Bavarian Inn
Light to medium-bodied with white peach and citrusy grapefruit \$32.00 Btl
Sauvignon Blanc - Canyon Road
Light to medium-bodied with hints of ripe citrus, melon and crisp finish \$25.00 Btl
Pinot Grigio - Canyon Road
Crisp, medium-bodied, hints of green apple, citrus, white peach & floral blossom \$25.00 Btl
Pinot Grigio - Proverb
Fresh fruity aromas with notes of pear and apple \$35.00 Btl
Pinot Grigio - 13° Celsius
Crisp and complex with luscious notes of pear and tropical fruit and a lively finish \$42.00 Btl
Chardonnay – Canyon Road
Medium-bodied with notes of crisp apple and ripe citrus with a hint of cinnamon \$25.00 Btl
Chardonnay - Proverb
Vibrant flavors of baked apple and pineapple with whispers of vanilla and caramel \$35.00 Btl

BLUSH WINES

Red Currant - Bavarian Inn
Semi-sweet with a light tart flavoring \$32.00 Btl
White Zinfandel – Canyon Road
Light-bodied with hints of strawberry, cherry and watermelon, smooth finish \$25.00 Btl

RED WINES

Pinot Noir – Canyon Road
Rich, fruit forward cherry flavors, soft tannins, medium-body and velvety finish \$25.00 Btl
Merlot – Canyon Road
Soft & elegant mouthfeel, deep flavors of rich cherries and jammy blackberries \$25.00 Btl
Merlot – Proverb
Remarkable fruit character of dark cherry with light notes of vanilla and spice \$35.00 Btl
Cabernet – Canyon Road
Medium-bodied with rich hints of ripe raspberry and a velvety smooth finish \$25.00 Btl
Cabernet - Proverb
Full-bodied boasts rich blackberry notes accompanied with hints of mocha, vanilla & oak \$35.00 Btl
Cabernet – 10 Span
Full-bodied with smooth fruit flavors of blackberry, dark cherry and cassis \$42.00 Btl

CHAMPAGNE

6 - 4 oz. SERVINGS PER BOTTLE

Dom Perignon \$250.00 Btl
House Champagne \$25.00 Btl
Asti Spumante \$40.00 Btl
St. Julian's White Grape Sparkling Juice \$15.00 Btl

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

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LIQUORS

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

RUM

House \$55.00
Bacardi \$65.00
Captain Morgan's Rum \$65.00
Coconut Rum \$65.00

GIN

House \$55.00
Tanqueray \$80.00
Bombay Sapphire \$80.00

VODKA

House \$55.00
Absolut \$75.00
Tito's \$75.00
Grey Goose \$85.00

MIXES:

Sprite, Tonic, Soda, Coco-Cola, Diet Coco-Cola, and Ginger Ale
\$8.95 pitcher (60 oz.)

Orange, cranberry, pineapple juice sour, and Bloody Mary mix
\$13.95 per bottle

Barritt's Ginger Beer
\$5.00 per person

Sweet and dry vermouth
\$25.00 per liter

Red Bull
\$4.00 per can

Lime and Margarita Mix
\$13.95 per bottle

WHISKEY

House \$55.00
Seagrams 7 \$65.00
Fireball \$75.00
Jack Daniels \$85.00
Crown Royal \$85.00

SCOTCH

Johnnie Walker Red \$80.00
Johnnie Walker Black \$90.00
Glenfiddich \$100.00

BOURBON

Jim Beam \$75.00
Makers Mark \$85.00
Elijah Craig Small Batch \$85.00

TEQUILA

House \$55.00
Jose Cuervo \$75.00
Patrón \$150.00
100 Silver/Gold \$125.00

PUCKERS/SCHNAPPS

Peach \$55.00
Peppermint \$55.00
Cinnamon \$55.00
Sour Apple \$50.00
Watermelon \$50.00

PREMIUMS & CORDIALS

Amaretto Di Saronno \$70.00 per bottle

Bailey's Irish Cream \$75.00 per bottle

Christian Brothers Brandy \$50.00 per bottle

Crown Royal Apple \$85.00 per bottle

Courvoisier \$75.00 per bottle

Grand Marnier \$75.00 per bottle

Jack Daniel
Tennessee Honey \$85.00 per bottle

Jagermeister \$70.00 per bottle

Kahlúa \$70.00 per bottle

New Amsterdamn
Flavored Vodak \$75.00 per bottle

Rum Chata \$75.00 per bottle

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

BAR SET UPS FOR HOSPITALITY SUITES

Approx. 30-40 people - \$65.00

50 -10 oz plastic cups	2- 1 liter bottle tonic	1- 2 liter bottles Slice
6 limes-cut in wheels	1- 2 liter bottle Squirt	1 liter Bloody Mary mix
1 lemon-cut in twists	1- 2 liter bottle Vernors	1 liter orange juice
20 lbs. cubed ice	1- 2 liter bottle Pepsi	1 liter water
2- 1 liter bottle soda	2- 2 liter bottles Diet Pepsi	

ICE DELIVERY TO GUESTROOMS

\$1.50 per 10 lb tub of ice and \$3 per 25 lb tub of ice (large bus tub)

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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.

HOUSE PUNCH BOWLS

Fruit Punch (Non-alcoholic) \$50.00
A refreshing citrus blend of orange juice, strawberry flavoring, grenadine, and lemon-lime soda.

Seven & Seven or Seven & Squirt \$75.00

Screwdriver \$75.00
Orange juice and vodka

Cold Duck (Champagne) Punch \$85.00
Sweet white port wine, sparkling champagne, sugar, and a touch of lemon

Fuzzy Navel \$75.00
Peach schnapps and orange juice

Mimosa \$85.00
Orange juice and champagne

Hawaiian Heaven \$85.00
A light and fruity mix of vodka, peach schnapps, orange, and cranberry juice

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

Approx. 32-5 oz. Servings

Margarita Bowl \$85.00

Melon Breeze \$75.00
Melon liquor, triple sec, and margarita mix

Strawberry Daiquiri \$85.00
Without alcohol \$50.00

Piña Colada \$85.00
Without alcohol \$50.00

Bavarian Passion \$85.00
Coconut rum, orange juice, and cranberry juice

Mai Tai \$85.00
Light rum, dark rum, grenadine, creme de almond, triple sec, and orange juice

Strawberry Colada \$85.00
A mix of strawberry daiquiri and piña colada blended with rum

PARTY PALATTE PUNCH BOWLS - \$85.00 Approx. 32-5 oz. Servings

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, rasperry schnapps, pineapple juice, and Sprite
VIOLET - Blue curacao, cherry vodka, pomegranate, and cranberry juice

SEASONAL PUNCH BOWLS - \$85.00 Approx. 32-5 oz. Servings

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 \$50.00

PARTY ADDITIONS

Ask your event coordinator for more details

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	Option #2	Option #3
½ pound caramel corn	Stollen bread	Gourmet turtle apple
Gourmet turtle apple	Bavarian Inn bread knife	½ pound of chocolate turtles
\$18.00 with gift wrap	Half pint of homemade preserves	½ pound of assorted truffles
\$20.50 with basket & gift wrap	\$25.00 with gift wrap	4 assorted chocolate pretzel rods
	\$27.50 with basket & gift wrap	\$45.00 with gift wrap
		\$47.50 with basket & gift wrap

*You choose the wrap and ribbon color for each item to accent your event.
Party favor and gift basket prices are subject to 6% sales tax.

CHOCOLATE FOUNTAIN - MINIMUM OF 40 PEOPLE - 1.5 HOUR SERVE TIME

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 \$625 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 \$325 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 - \$10.00 PER PERSON - MINIMUM OF 75 PEOPLE - 1 HOUR SERVE TIME

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 without a scheduled meal

All food and beverage is subject to 18% gratuity and 6% sales tax.

FRANKENMUTH CHEESE HAUS GIFT BASKETS

Ask your event coordinator for more details.

- OPTION #1

\$14.00 with gift wrap & bow

Frankenmuth bottled water, a piece of gourmet fudge, & a bag of Cheese Haus gourmet pretzels.
- OPTION #2

\$19.00 with gift wrap & bow

Frankenmuth bottled water, garlic cheese spread, crackers, & a cheese spreader.
- OPTION #3

\$33.00 with gift wrap & bow

This basket contains all Michigan made products.
Bavarian Inn chicken seasoning, Papa Tiny's gourmet caramel corn, & Uncle Bob's mild all purpose sauce.
- OPTION #4

\$46.00 with gift wrap & bow

Bacon cheddar cheese spread, garlic cheese spread, crackers, 8 oz. beef summer sausage, & a piece of gourmet fudge.
- OPTION #5

\$59.00 with gift wrap & bow

Bacon cheddar cheese spread, garlic cheese spread, port wine cheese spread, ½ lb. of colby-jack cheese, crackers, Klaus popcorn, 8 oz. beef summer sausage, & a piece of gourmet fudge.
- OPTION #6

\$63.00 with gift wrap & bow

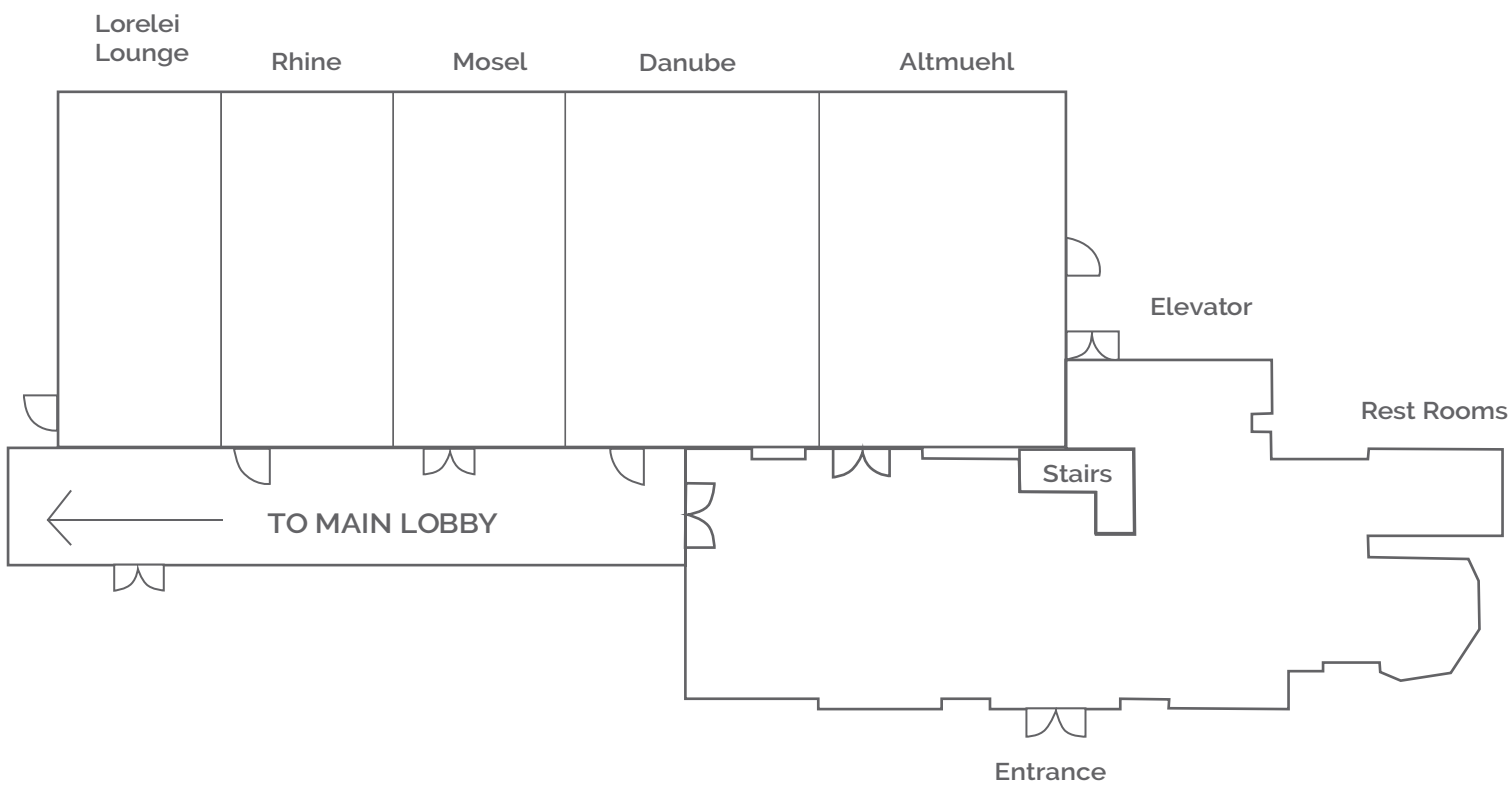
Bacon cheddar cheese spread, ½ lb. of colby-jack cheese, garlic cheese spread, port wine cheese spread, crackers, 12 oz. beef summer sausage, Michigan made beef jerky, & a piece of gourmet fudge.
- OPTION #7

\$72.00 with gift wrap & bow

Garlic cheese spread, bacon cheddar spread, horseradish cheese spread, vegetable cheese spread, 8 oz. beef salami sausage, Klaus popcorn, crackers, & a piece of gourmet fudge.

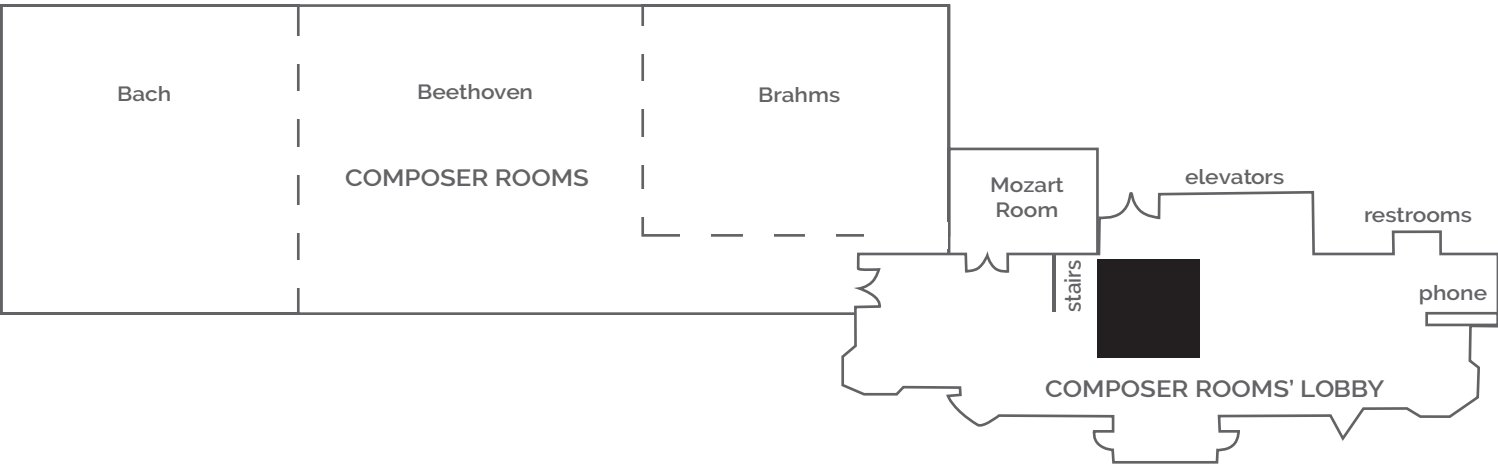


MAP & CAPACITY OF RIVER ROOMS, LOUNGE, & COURTYARD



River Rooms & Others	Size	Sq. Ft.	Theater	Class room	Ovals	Banquet
Courtyard	45'x70'	3150	200	N/A	N/A	230
Rhine River Room	19'x39'	741	70	28	40	48
Mosel River Room	20'x39'	780	70	28	40	48
Danube River Room	32'x39'	1248	90	48	50	60
Rhine/Mosel	39'x39'	1521	112	64	80	112
Mosel/Danube	52'x39'	2028	150	80	100	120
Rhine/Mosel/Danube	71'x39'	2769	240	128	140	168
Lorelei Lounge	30'x39'	1170	70	40	N/A	40
Lorelei/Rhine/Mosel/Danube	101'x30'	3939	300	136	200	250
Altmuehl	28'x40'	1120	90	44	50	62

MAP & CAPACITY OF COMPOSER ROOMS



Composer Rooms	Size	Sq. Ft.	Theater	Class room	Ovals	Banquet
Bach	52'x38'	1976	200	76	120	120
Beethoven	52'x40'	2184	200	84	120	140
Brahms	40'x50'	2000	180	76	100	130
Bach/Beethoven	52'x80'	4160	400	150	250	280
Beethoven/Brahms	52'x92'	4784	380	120	200	250
Bach/Beethoven/Brahms	52'x130'	6760	600	200	390	420
Mozart	24'x27'	648	30	18	30	42

