



MEETINGS & CONVENTIONS Packages

Bavarian Inn Restaurant

**VOTED BEST RESTAURANT WITH PRIVATE DINING
SPACE BY MICHIGAN MEETINGS & EVENTS MAGAZINE**

Let us bring Frankenmuth to you!



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





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Frankenmuth Bavarian Inn Restaurant

Meeting Procedures

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

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

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

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

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

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

We are eager to serve your meeting/convention needs. If you have any questions, need more information, or would like to make a reservation, please contact our Group Reservation Specialists at **989-652-9941** or email **diningsales@bavarianinn.com**.

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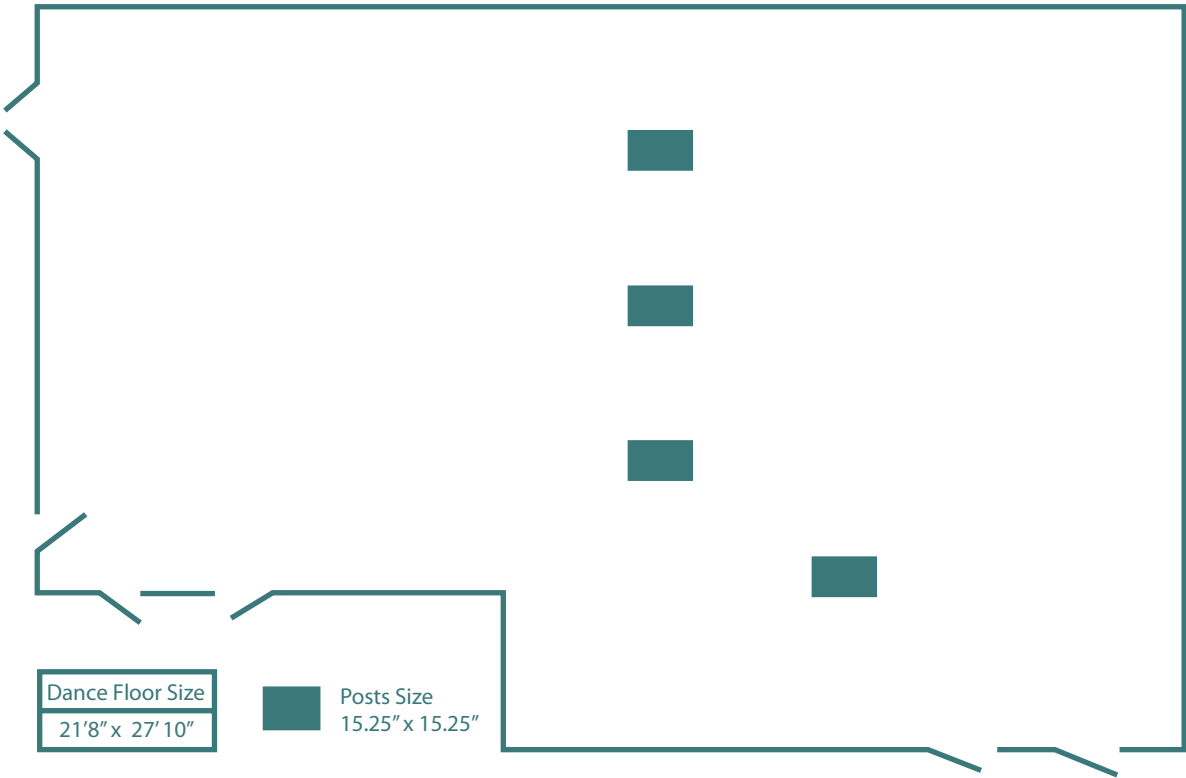
Room Choices

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

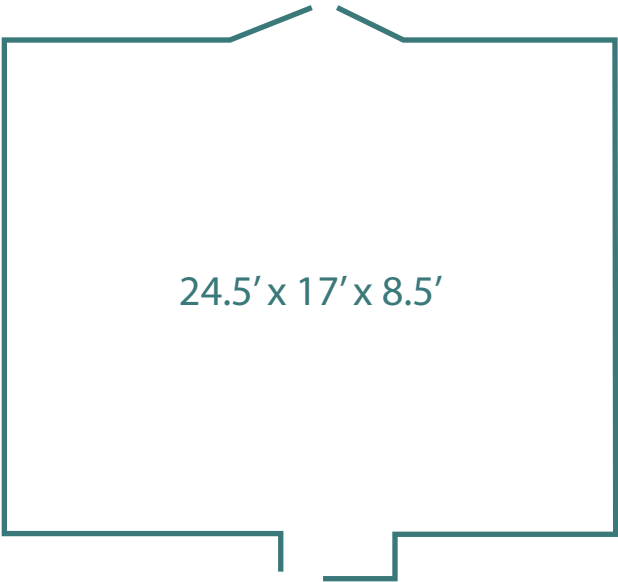
Note: Seating capacity in rooms may vary based on additional needs such as a dance floor, staging, audio visual equipment and display tables.



Floor Plans

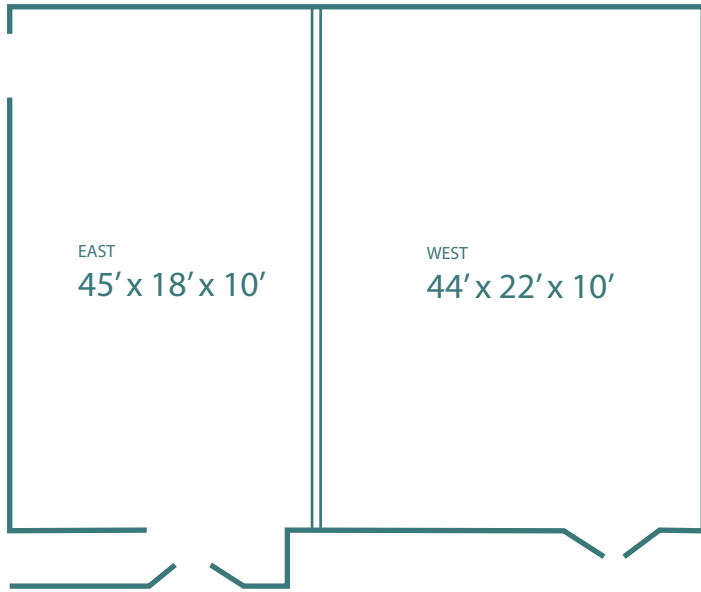


Family Crest Dining Room - 63' x 55' x 9.5'

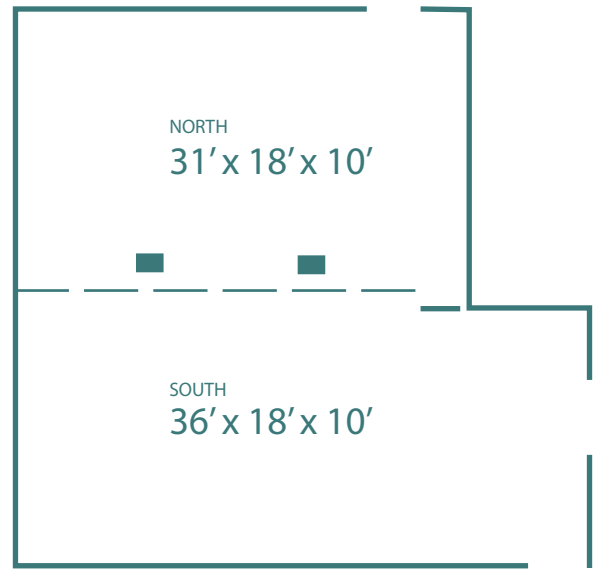


Tiny's Room

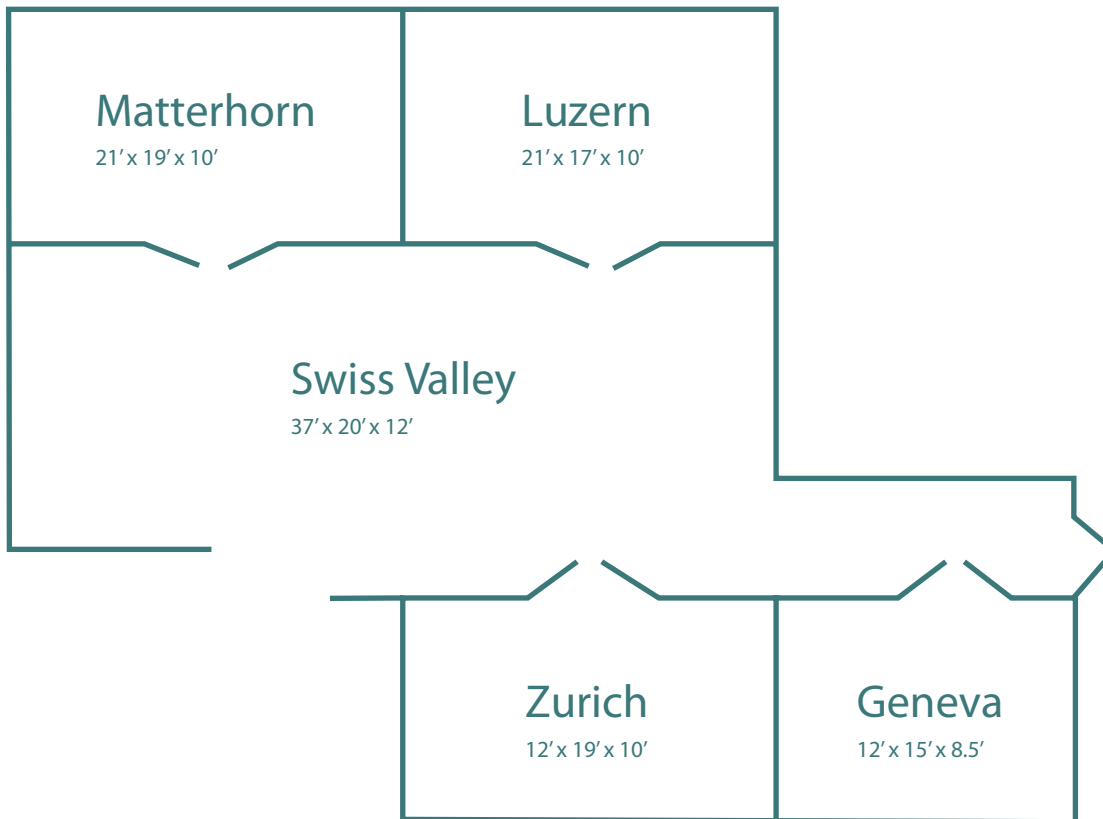
Floor Plans Continued



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



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



Swiss Dining Rooms

Technology Bundles

Capacity 4-14		Capacity 14-20	Capacity 25-40	Capacity 40-50	Capacity 40-60	Capacity 60-100	Capacity 100-325
Geneva Zurich	Tiny's Room	North or South	Austrian (25-30)	Austrian	East or West Alpine	Alpine	Crest
	Matterhorn Luzern	Austrian (25-30) Swiss Valley (30-40)					
Technology included at no charge:							
	High-speed Wi-Fi	X	X	X	X	X	X
	Ethernet capabilities	X	X	X	X	X	X
	Tech set up (day of meeting)	X	X	X	X	X	X
	Room set up (day of meeting)	X	X	X	X	X	X
	In-room office notepads & pens	X	X	X	X	X	X
	Audio conference phone	X	X	X	X	X	X
	Outside phone line	X	X	X	X	X	X
	Laptop	X	X	X	X	X	X
	Speakers	X	X	X	X	X	X
	Flip chart w/ markers	X	X	X	X	X	X
	Easel	X	X	X	X	X	X
	Flatscreen TV/Blu Ray player	X	X	X	X	X	X
	CD player	X	X	X	X	X	X
	Podium	X	X	X	X	X	X
	Projector Package	X	X	X	X	X	X
	Technology consultation	X	X	X	X	X	X
	United States or Michigan Flag	X	X	X	X	X	X
	Clicker & Laser pointer	X	X	X	X	X	X
	House sound system			X	X	X	X
	Wireless handheld microphone or lavalier (2)			X	X	X	X
	Audio mixer					X	X
	Risers or staging					X	X
	Built in dual projection system						X
	2 wireless handheld microphones & 1 lavalier						X

Menu Packages

ESSENTIAL PACKAGE

INCLUDES:

Continuous Refreshments:

AM:

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

PM:

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

EXECUTIVE PACKAGE

INCLUDES:

Continuous Refreshments:

AM:

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

PM:

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

Plus 1 Break Item Choose from:

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

OR

Upcharge to Substitute
Continental Breakfast
for Break Item

RISE & SHINE PACKAGE

INCLUDES:

Continuous Refreshments:

AM:

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

PM:

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

Hot Breakfast:

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

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

1 Break Item Choose from:

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

Please ask about our oatmeal and omelette stations!

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

p = pitcher

Menu Packages Continued

LUNCH & MUNCH PACKAGE

INCLUDES:
Continuous
Refreshments:

AM:

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

PM:

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

***Enhanced break
items are also avail-
able.***

***Please ask for more
information.***

Plated Lunch:
**Choice of (up to 3
choices):**

Any signature or
traditional luncheon

Includes:

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

1 Break Item

Choose from:

Peanut Butter Dip
with Fruit

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

OR

Upcharge to Substitute
Continental Breakfast
for Break Item

COMPLETE PACKAGE

INCLUDES:
Continuous
Refreshments:

AM:

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

PM:

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

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

**1 Hour Continental
Breakfast:**

Orange Juice (am)
Assorted Pastries/
Bread
Fresh Fruit Tray

Plated Lunch:
**Choice of (up to 3
choices):**

Any signature or
traditional luncheon

Includes:

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

1 Break Item

Choose from:

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

**Enhance Your Break
Item with Upcharge**

Choice of:

Truffled Potato Chips
Assorted Cheese Tray
Mediterranean Tray w/
Hummus
Grilled Veggie Tray
Caramel Corn
Spa Water

p = pitcher

Premium Packages

INCLUDES:
Continuous
Refreshments:

AM:

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

PM:

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

Hot Breakfast:

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

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

Plated Lunch:

Choice of (up to 3 choices):

Any signature or traditional luncheon

Includes:

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

1 Break Item

Choose from:

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

**Enhance Your Break
Item with Upcharge**

Choice of:

Truffled Potato Chips
Assorted Cheese Tray
Mediterranean Tray w/
Hummus
Grilled Veggie Tray
Caramel Corn
Spa Water



p = pitcher

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

Platinum Packages

INCLUDES:
Continuous
Refreshments:

AM:

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

PM:

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

Hot Breakfast:

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

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

Plated Lunch:

Choice of (up to 3 choices):

Any signature, traditional or premium luncheon

Includes:

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

OR

Family Style Chicken Dinner
Chef's Choice Dessert

2 Break Items

Choose from:

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

**Enhance 1 or Both
of Your Break Items
with Upcharge**

Choose from:

Truffled Potato Chips
Assorted Cheese Tray
Mediterranean Tray w/
hummus
Grilled Veggie Tray
Caramel Corn
Spa Water



p = pitcher

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

Hors d'Oeuvres Menu

HOT HORS D'OEUUVRES

Herb-Crusted Wings available in Hot, BBQ, Asian or Naked	\$140
Stuffed Mushroom Caps	\$140
Bacon Cheese Rounds	\$140
Cheesy Crab Bites	\$140
Potato Cheese Puffs	\$140
Fresh Baked Pretzel Sticks with Cheese Sauce	\$140
Buffalo Chicken Dip	\$140
Hofbräu Gruyere Cheese Artichoke Dip	\$140
BBQ Pork Sliders	\$140

COLD HORS D'OEUUVRES

Iced Shrimp Bowl with Cocktail Sauce	\$225
Caprese Skewers	\$175
Mediterranean Tray	\$175
Cheese and Cheese Spread with Light Crispy Crackers	\$125
Vegetable Pizza Platter	\$110
Bruschetta Platter	\$110
Assorted Fresh Seasonal Fruits	\$110
Kalte Wurstplatte (assortment of German sausages)	\$88
Garden Vegetable Tray with Creamy Dip	\$100
Cucumber Pinwheels	\$100
Mini Cream Puffs filled with Tasty Chicken Salad	\$100

**Each item serves approximately 50 people.*

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



Hors d'Oeuvres Party Menu

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

OPTION #1 - *\$17 PER PERSON

LIGHT (Pick 2)

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

HEARTY (Pick 2)

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

SWEETS (Pick 1)

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

CHEF'S CHOICE

Chef chooses 1 additional item
for the party to enjoy



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

Hors d'Oeuvres Party Menu Continued

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

OPTION #2 - *\$23 PER PERSON

LIGHT (Pick 3)

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

HEARTY (Pick 2)

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

CHEF'S PRESENTATION STATION (Pick 1)

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

SWEETS (Pick 1)

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

CHEF'S CHOICE

Chef chooses 1 additional item for the party to enjoy



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

Hors d'Oeuvres Party Menu Continued

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

OPTION #3 - *\$28 PER PERSON

LIGHT (Pick 3)

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

HEARTY (Pick 2)

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

CHEF'S PRESENTATION STATION

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

SWEETS (Pick 2)

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

CHEF'S CHOICE

Chef chooses 1 additional item for the party to enjoy



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

Bar Menu

Platinum Bar

\$94.95

- Grey Goose Vodka
- Meyer's Dark Rum
- Crown Royal Whiskey
- Buffalo Trace Bourbon
- Bombay Sapphire Gin
- Johnnie Walker Black
- 1800 Tequila
- (Peach Schnapps)
- (Captain Morgan Spiced Rum)

Premium Bar

\$79.95

- Tito's Vodka
- Bacardi Rum
- Jack Daniels Whiskey
- Makers Mark Bourbon
- Tanqueray Gin
- Johnnie Walker Red Scotch
- Jose Cuervo Tequila
- (Peach Schnapps)
- (Captain Morgan Spiced Rum)

Standard Bar

\$69.95

- Smirnoff Vodka
- Mr. Boston Rum
- Seagram's 7 Whiskey
- Jim Beam Bourbon
- Beefeater Gin
- J&B Scotch
- Montezuma Tequila
- Peach Schnapps
- Captain Morgan Spiced Rum

All bars also include vermouths, sodas, juices and garnishes. Substitutions can be made on specific liquors and would be subject to price change.

SOFT DRINKS

Pepsi, Diet Pepsi, Vernors, Mt. Dew & Sierra Mist
\$12 per 60 ounce pitcher.

\$3.50 per 20 ounce bottle.

Bavarian Inn Root beer \$3.99 per bottle.

NON-ALCOHOLIC BAR PACKAGE \$14 PER PERSON (INCLUDING CHILDREN & ADULTS)

Beverage napkins, Decorated buffet table,
Uniformed service staff, Two punch bowl options,
Flavored Iced Tea, Lemonade, Pitchers of soda,
Coffee & Decaf with flavored creamers.

PUNCH BOWL SELECTIONS

Approximately 35 servings per bowl
Non-Alcoholic Fruit Punch \$54.99
Spiked \$84.99

Fuzzy Navel, Mai Tai, Sangria or Mimosa



SATURDAY NIGHT BEVERAGE MINIMUM.

\$14 per person (including children & adults) for Private Parties in
our Family Crest and Alpine Dining rooms only.
Guaranteed \$1000 in bar sales required for any staffed bar table.
Prices subject to 6% sales tax and 8% gratuity.

Bar Menu Continued

BEER

German Bottled Beer Package

\$6.99 per bottle

- Hofbräu Hefeweizen
- Warsteiner Dunkel
- St. Pauli Girl

Bavarian Inn Root beer \$3.99 per bottle.

Domestic Bottled Beer Package

\$4.75 per bottle

- Budweiser
- Bud Light
- Miller Lite

Draft Beer

½ Barrel suggested for 100 or more guests.

\$275 per ½ Barrel (200 glasses)

Heidelberg Light or Bavarian Inn Dark

\$355.00 per ½ Barrel (200 glasses)

Hofbrau Original (Germany)

Bottled beer suggested for less than 100 guests.



WINE (CHOOSE 3)

American

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

German

- Liebfraumilch \$27.50
- Riesling \$27.95
- Dry Riesling \$27.75
- Piesporter \$27.95
- Dornfelder Semi-Dry \$28.25



Champagne

- J. Roget \$28.75

SATURDAY NIGHT BEVERAGE MINIMUM.

\$14 per person (including children & adults) for Private Parties in our Family Crest and Alpine Dining rooms only.

Guaranteed \$1000 in bar sales required for any staffed bar table.

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

Luncheon Menu

SIGNATURE LUNCHEONS

Signature Luncheons include:

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

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

Frankenmuth Style Chicken Luncheon Plate

3 pieces of fresh, plump, tender chicken prepared daily. Served with two sides – Dorothy recommends baked dressing and mashed potatoes and gravy. Our most popular luncheon selection! \$18.50.
Children (6-12) \$8.25 Infants (5 and under) \$2.75

GERMAN FAVORITES

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

Bavarian Combination Luncheon -

Sample portions of Jäger Schnitzel (breaded pork), Kasseler Rippchen (smoked pork loin), and Sauerbraten (marinated roast beef) \$18.50

Jäger Schnitzel - Breaded pork cutlet with mushroom sauce \$18.99

Sausage Duo Plate - Knackwurst (pork and beef sausage), Bratwurst (pork sausage) \$16.99

Wiener Schnitzel - Hand-breaded veal cutlet \$18.99

Kasseler Rippchen - Smoked pork loin \$18.50

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

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

FRANKENMUTH FAVORITES

Served with one side - *Dorothy recommends Vegetable du jour*

Frankenmuth Combination - Frankenmuth Chicken, Jäger Schnitzel and Sauerbraten \$18.50

Chicken Cordon Bleu - Breast of chicken stuffed with Gruyere cheese and smoked pork loin topped with white wine sauce \$18.99

Broiled Whitefish - \$20.50

VEGETARIAN OPTIONS

Black Bean Burger - Topped with guacamole, mixed greens, corn & black bean salsa, and smoked Gouda cheese. Served on a pretzel bun \$16.99

Vegan Chili - A blend of sweet potatoes, quinoa, beans and vegetables in a seasonal roasted vegetable and tomato stock \$17.50

Maize & Blue Salad - Mixed greens with a seasonal vinaigrette, dried Michigan cranberries, seasonal fruit, homemade granola and blue cheese \$17.50

SIDES

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

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

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

Luncheon Menu Continued

LUNCHEONS INCLUDE

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

Chicken Salad on Croissant

Our own chicken salad on a tender croissant \$17.50

Wunderbar (Voon-da-bar)

Our traditional German pretzel bun piled high with Kasseler Rippchen (smoked pork loin) and melted Colby cheese, lettuce, tomato, and honey mustard on the side \$17.50

Chicken Caesar Salad

Romaine hearts with grape tomatoes, red onions, crispy Parmesan with grilled chicken topped with Caesar dressing \$17.50

Turkey Club

Shaved turkey, bacon, lettuce, tomato and mayo on a bakery fresh croissant \$17.50

Maize & Blue Salad

Mixed greens tossed with a seasonal vinaigrette, dried Michigan cranberries, seasonal fruit, housemade granola and blue cheese. Topped with grilled chicken \$17.50

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

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

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



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

Dinner Menu

FAMILY STYLE SERVICE

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

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

World Famous Frankenmuth Style "All-You-Can-Eat" Chicken

The Chicken that put Frankenmuth on the map! The vast majority of groups select this "Family Style" dinner which has been served here for over 125 years. It is normally considered the main meal of the day, whether ordered for lunch or dinner. Served with bowls of creamy mashed potatoes, gravy and baked dressing \$30.99

Ultimate Bavarian Combination 5 Meat Family Style Dinner

Kasseler Rippchen (smoked pork loin), Sauerbraten (marinated roast beef), Jäger Schnitzel (breaded pork) and Bratwurst (pork sausage) plus Frankenmuth Chicken with potato cheese puffs and dressing \$35.99

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

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

Combination Family Style Dinners

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

Choose from:

"Signature Meats" uniquely prepared, including:

- Kasseler Rippchen (smoked pork loin)
- Sauerbraten (marinated roast beef)
- Jäger Schnitzel (breaded pork cutlet)

OR

"Traditional Meats", including:

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

Family Style Chicken Plus One Meat \$31.99



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

Dinner Menu Continued

PLATE STYLE DINNERS INCLUDE

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

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

Frankenmuth Style Chicken Plate Dinner - Three pieces of chicken, mashed potatoes and gravy and baked dressing \$27.99

Kasseler Rippchen (smoked pork loin) Plate Dinner - Slow-roasted smoked pork loin served with potato cheese puffs \$27.99

New York Strip Steak - Charbroiled New York Strip prepared to medium. Served with potato cheese puffs \$30.99

Broiled Whitefish Plate Dinner - Served with potato cheese puffs \$29.99

Sausage Combination Plate Dinner - Knackwurst (pork and beef), Bratwurst (pork sausage), and Weisswurst (pork) with a side of sauerkraut served with potato cheese puffs \$29.99

Bavarian Combination Plate Dinner - Jäger Schnitzel (breaded pork), Kasseler Rippchen (smoked pork loin) and Sauerbraten (marinated roast beef) served with Kartoffelkäseknödel (potato cheese puffs) \$29.99

Jäger Schnitzel Plate Dinner - Breaded pork topped with mushroom sauce, served with potato cheese puffs \$29.99

Chicken Cordon Bleu - Breast of chicken stuffed with Gruyère cheese and smoked pork loin, golden fried, topped with white wine sauce and served with potato cheese puffs \$30.99

VEGETARIAN OPTIONS:

Black Bean Burger - Topped with guacamole, mixed greens, corn & black bean salsa, and smoked Gouda cheese. Served on a pretzel bun \$21.99

Vegan Chili - A blend of sweet potatoes, quinoa, beans and vegetables in a seasonal roasted vegetable and tomato stock \$24.99

Maize & Blue Salad - Mixed greens with a seasonal vinaigrette, dried Michigan cranberries, seasonal fruit, homemade granola and blue cheese \$22.99

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

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

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

Edible Enhancements & Sweet Treats

TORTES AND SHEETCAKES

FRANKENMUTH TORTE —

A combination of chocolate and white chiffon cake layered with custard, strawberries and whipped topping. Garnished with chocolate diamonds and appropriate wording for the occasion.

SCHWARZWALDER TORTE —

Black Forest specialty made with all chocolate cake with Michigan red cherries and whipped topping filling between each moist layer.

Small Torte (serves up to 10 guests) \$19.99

Large Torte (serves up to 20 guests) \$29.99

Small Sheet Cake (serves up to 40 guests) \$49.99

Large Sheet Cake (serves up to 80 guests) \$69.99

Ask about our unique seasonal Torte options!

BAVARIAN INN TRUFFLES —

Flavors: Chocolate Mousse, Irish Cream, Crème de Menthe, Raspberry, Strawberry Cream, Vanilla Cream, Rum, Amaretto or Kahlua tasty table favor in gold, silver, or white box with ribbon.

Single Box \$2.40

Double Box \$3.85

JELLY BELLY® TABLE FAVORS —

Available in an assortment of flavors

One pound serves 10-15 guests

\$10.99 per pound

SWEET TREAT PLATTERS*

- Apple Kuchen Bars
- Mini Cream Puffs - *filled with Bavarian Custard*
- Mini Cheesecake Squares
- Assorted Scones
- Guten Morgen Coffee Cake
- Guten Tag Coffee Cake
- Assorted Small Cookies
- Assorted Courmet Brownie
- Large Assorted Gourmet Cookies

PACKAGE A:

Choose 1 options for \$2.00 per person

PACKAGE B:

Choose 2 options for \$4.00 per person

PACKAGE C:

Choose 3 options for \$6.00 per person

** Minimum of 40 guests for Sweet Treat Platters.*



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

Sweet as Pie Bar & Gift Baskets

PIE BAR

\$3.00 per person includes: 2 pie choices

\$4.00 per person includes: 3 pie choices

\$5.00 per person includes: 4 pie choices

Dorothy's Delicious Pie Options:

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

Ask about our seasonal pie specials!

Minimum of 40 guests for Pie Bar. 100% guarantee of final count due 48 hours prior to event.



GIFT BASKETS

German Beer Basket: \$28.00

4 German Beers, Bag of Bavarian Inn Buttered Pretzels and Bag of Bavarian Inn Caramel Corn.

Anniversary Basket: \$30.00

2 Champagne splits, 2 Chocolate Covered Pretzel Rods, and 4 Housemade Chocolate Truffles.

Root Beer Basket: \$27.00

2 bottles of Bavarian Inn Root Beer, ½ pound of Fudge, Bavarian Inn Caramel Corn and Bavarian Inn Buttered Pretzels.



House Wine Basket: \$30.00

Bottle of Bavarian Inn House Wine, 4 House made Chocolate Truffles and Bavarian Inn Buttered Pretzels.

Chocolate Lover's Basket: \$42.00

½ Pound Assorted House Made Truffles, ½ Pound House Made Fudge, ½ Pound House Made Clusters and 2 Chocolate Covered Pretzel Rods.

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

Experience Package

DESIGNED TO ALLOW GUESTS TO HAVE FUN & GET INVOLVED!

GERMAN WINE TASTING - Sample several of our Private Label German Wines prior to dining. Dorothy's homemade cheese spread and crackers will complement the naturally light and elegant wines that balance the sweetness and acidity of wines from that area. For guests 21 or over. \$12.00 per person*

GERMAN BEER SAMPLING - Taste three unique German brewing methods! Enjoy a classic Pilsner, a Dunkel (dark) beer and a Weisse (wheat) beer along with another German classic - a soft pretzel! For guests 21 & over. \$12.00 per person*

PRETZEL ROLLING PACKAGE - Outfitted with hats, your guests are transformed into German bakers. Our team will lead them through the proper pretzel-rolling method, and then it is their turn to try and match the technique. After they are baked, guests can pick up their piping hot pretzels and reap the rewards of their hard work. \$6.99 per person*

*Advance reservations required. Allow 30 minutes for most experiences. Prices based on guests joining us for a meal. Minimum of 20 guests. Add \$1.00 per person if enjoying Experience Package Only.

100% guarantee of final count for Experience Packages due 48 hours prior to event.



Contact Us



SCAN QR
CODE FOR
WEBSITE

BAVARIAN INN RESTAURANT

**713 South Main Street
Frankenmuth, MI 48734
989-652-9941**

**www.bavarianinn.com
diningsales@bavarianinn.com**

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

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

