



Wedding
Banquet Menu

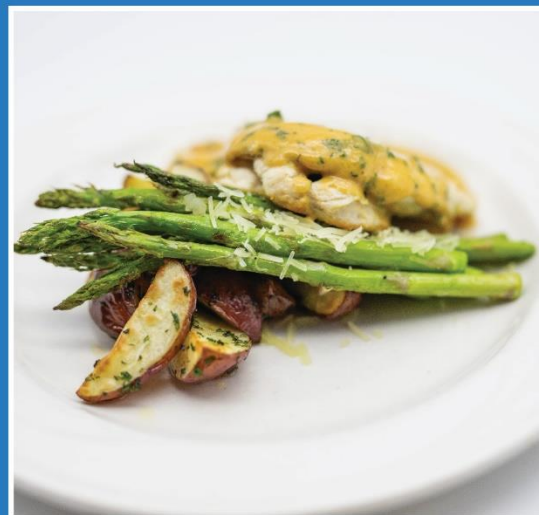


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WEDDING INFORMATION

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 20% 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 request that all menus be selected at least four weeks prior to your event. Any menu selected less than 21 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 suitably sized for your event and/or assess additional room rental charges.

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.

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 décor 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.

ADVANCE DEPOSITS , REFUNDS, & PAYMENT ARRANGEMENTS

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 Disc Jockey or Band discontinue playing music that they deem offensive (including, but not limited to, profanity and violent language).

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.

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.

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 net non-commissionable, subject to a daily Resort fee plus 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 \$30 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 \$20 per night and cribs are \$10 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.

GUESTROOM DEPOSIT/PAYMENT

Individual reservations are due 30 days prior to arrival accompanied by credit card payment. 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 1-855-652-7200 and referencing the group name or number. A reservation link can also be provided for reservations to be made online.

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

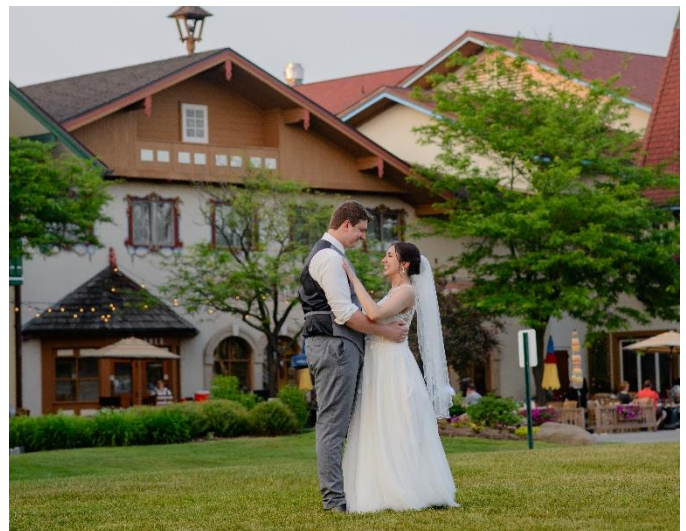
A cancellation fee of the first night's room and tax will apply should a guest cancel their reservation less than 72 hours prior to arrival or does not arrive to check in on their scheduled arrival date (no show).

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 4 p.m. Check-Out is before 11 a.m. The hotel does not allow pets.





Bavarian Inn Lodge

Wedding

CEREMONY PACKAGES

Outdoor Sommer Garten

INCLUDED IN THE PACKAGE:

- Beautiful red cedar pergola overlooking the lovely Cass River
- White padded garden chairs
- Sound system with a microphone and connection for music devices
- Seating for up to 200 guests
- One hour rehearsal prior to wedding date
- A banquet coordinator to assist with on-site details



Indoor Courtyard

INCLUDED IN THE PACKAGE:

- Beautifully decorated wooden gazebo
- Two brass candelabras with white tuling and white satin bows
- Center aisle bows of white tuling and satin ribbon
- Aisle Runner
- Sound system with a microphone and connection for music devices
- Seating for up to 200 guests
- One hour rehearsal prior to wedding date
- A banquet coordinator to assist with on-site details



*In case of inclement weather, alternate space for outdoor weddings will be reserved. The decision regarding the location will be made at least 4 hours prior to the ceremony at the discretion of the Bavarian Inn Lodge.

*Officiant not included.

\$1000 plus tax for ceremony package.
Reception at the Lodge required in order to arrange ceremony.



DINNER BUFFET

Dinner buffet to include fresh baked rolls and coffee, tea, milk, and pop during meal service.
Minimum of 40 guests required, \$4 per additional person if under 40 guests

CUSTOMIZE YOUR OWN BUFFET

Frankenmuth® Bavarian Inn Chicken
Choose: Three accompaniments, two vegetables,
salad, and a dessert

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* Price listed below to add additional entrees or upgraded sides.

* Add on a gourmet cheese board, seasonal fruit board, and seasonal vegetable platter service for one hour prior to salad service – 8

ENTREES

Carved Baked Hickory Smoked Ham – 2
Carved Angus Round Beef Roast- 2
Carved Herb Pork Loin with Fine Herb Cream – 2
Carved Smoked Turkey Breast – 2
Baked Cod with Herb Butter – 2
Grilled Bratwurst with Sauerkraut – 2
Barbequed Baby Back Ribs - 2
Grilled Jaéger Schnitzel with Mushroom Sauce – 2
Seared Chicken Breast with Fine Herb Cream – 2
Smoked Chicken served with Barbeque Sauce – 2
Baked Penne Mushroom Marinara (Vegetarian) – 2

SALAD

Lodge Salad
Mandarian Orange Salad

PREMIUM ENTREES

Carved Kassler Rippchen – 3
Baked Penne Bolognese – 3
Filet of Baked Salmon - 4
Chicken Alfredo (Prepared in a Parmesan wheel in the room) – 4
Italian Stuffed Pork Loin Roulade – 4
Chicken Teriyaki Stir Fry - 4
Beef Teriyaki Stir Fry - 5
Italian Stuffed Flank Steak Roulade - 5
Braised Chuck Short Rib – 5
Carved Smoked Beef Brisket - 6
Carved Roasted Prime Rib - 6
Bavarian Inn Sautéed Chicken Livers - 6
Carved Beef Tenderloin - 7

PREMIUM SALAD

Caesar Salad - 1
Cherry Pecan Salad - 1
Cranberry Almond Salad - 1

ACCOMPANIMENTS - VEGETABLES - DESSERTS

ACCOMPANIMENTS

Bavarian Inn Dressing
Bavarian Inn Buttered Noodles
Whipped Potatoes with Gravy
Herb Roasted Red Skin Potatoes
Baked Potato with Butter
Herb Rice Pilaf

VEGETABLES

Green Bean Amandine
Frankenmuth Blend Vegetable
Cauliflower Broccoli Carrot Blend
Bavarian Inn Sauerkraut
Maple Glazed Baby Carrots
Buttered Corn

DESSERT

CUT YOUR WEDDING CAKE AND SERVE WITH
VANILLA ICE CREAM
- included with dinner entree

BAVARIAN INN STRUDEL
Choose apple, cherry or blueberry strudel, wrapped in
sweet puff pastry with whipped cream - 1

CREAM PUFF
Choose from chocolate covered vanilla profiteroles
stuffed with vanilla pastry cream or chocolate
profiteroles stuffed with chocolate pastry cream - 1

PREMIUM ACCOMPANIMENTS

Bavarian Inn Spaetzle - 2
Bavarian Inn Potato Cheese Dumplings - 1
Cheesy Bacon Potato Hash - 1
Baked Potato with Toppings - 2
Chive Fingerling Potatoes - 2
Loaded Mashed Potato - 2

PREMIUM VEGETABLES

Bavarian Inn Blau Kraut - 1
Basil Garlic Poblano Corn - 1
Sesame Garlic Green Beans - 1
Chef Cut Seasonal Vegetable Medley - 1
Bacon Onion Broccolini - 2
Lemon Parmesan Asparagus - 3

LODGE SIGNATURE ICE CREAM DESSERTS
Kahlua hot fudge over peppermint stick ice cream,
caramel bourbon hot fudge over caramel pretzel ice
cream, raspberry hot fudge, cherries jubilee, or
bananas foster flambé over French vanilla ice cream - 1

NEW YORK STYLE CHEESECAKE
House made with strawberry sauce - 2

PETITE PIES
Individual sized pies - 2
Pies options: chocolate cream, coconut cream, lemon
curd, or peanut butter chocolate



MIX & MINGLE BUFFETS

Dinner buffet to include Lodge salad, chef's choice dessert, and coffee, tea, milk, and pop during meal service.
Minimum of 75 guests required, \$4 per additional person if under 75 guests

FRANKENMUTH STATION

Frankenmuth® Bavarian Inn Chicken
Frankenmuth Bavarian Inn Dressing
Whipped Potatoes and Gravy
Bavarian Inn Buttered Noodles
Buttered Corn
Deutschland Rolls

Select second station for \$36, third station \$39, & fourth station for \$42

(Check with event coordinator on room size before selecting)

Add on a gourmet cheese board, seasonal fruit board, and seasonal vegetable platter service for one hour prior to salad service - 8

CARVED BEEF STATION

Carved Herb Roasted Beef with Au Jus
Herbed Baked Redskin Potatoes
Frankenmuth Blend Vegetables
Garlic Breadsticks

\$4 additional to upgrade to Carved Prime Rib

BBQ STATION

Barbequed Baby Back Ribs
Loaded Mashed Potatoes
Michigan Baked Beans
Garlic Cheddar Biscuits

CARVED HAM STATION

Carved Hickory Smoked Ham
Five Cheese Mac n Cheese
Maple Glazed Baby Carrots
Honey Yeast Rolls

\$2 additional to upgrade to Kassler Rippchen

ALFREDO STATION

Linguine prepared in Parmesan wheel
(Prepared in the Room)
Grilled Chicken Thighs
Broccoli, Cauliflower, Carrot Blend
Garlic Breadsticks

FISH STATION

Baked Cod with Herbed Butter
Herb Rice Pilaf
Green Beans Amandine
Herb Blessed Rolls

\$2 additional to upgrade to Baked Salmon

CHICKEN LIVER STATION

Sautéed Chicken Livers (Prepared in the room)
Bavarian Inn Spaetzle
Bavarian Inn Blau Kraut
Dinner Rolls

HORS D'OEUVRES

PRICED PER PIECE, MUST ORDER IN QUANTITIES OF 25

*Hors D'oeuvres can be served as buffet or butler style
Butler style hors d'oeuvres subject to a \$100 service fee*

HOT

- Barbeque Bratwurst – 1
- Potato Cheese Dumplings with Ranch Dip – 2
- Brie Pear Prosciutto Pinwheel - 2
- Candied Bacon Bites - 2
- Pork Pot Stickers - 2
- Mushroom Crostini with Goat Cheese and Chive - 2
- Toasted Cheese Puff Crostini - 2
- Swedish Meatballs - 2
- Barbeque Meatballs - 2
- Smoked Pulled Pork en Phyllo - 3
- Rueben Eggrolls with House 1000 Island Dressing - 3
- Open Face Smoked Brisket Sliders - 3
- Vegan Asian "Meatball" - 4
- Honey Barbeque Boneless Wing Shooters
with Coleslaw – 4
- Frenched Lamb Lollipops with Mustard Rosemary Rub – 7

COLD

- Ham Rolls - 1
- Summer Sausage and Cheddar Roll - 1
- Chicken or Ham Salad en Phyllo - 2
- Assorted Deviled Eggs - 2
- White Wine and Lime infused
Fruit Skewers - 2
- Caprese Skewers - 2
- Asparagus Ham Rouladen - 2
- Salami Paupiettes - 2
- Cucumber Melon Canape with
Crème Fraiche - 2
- Bourbon Shrimp on Rye - 2
- Barbeque Pork Canape - 3
- Jumbo Shrimp Cocktail - 4

COLD PLATTERS

Priced per person. Minimum of 10 people
(Service for 1 Hour)

GOURMET CHEESE BOARD

Selection of house cheeses and accompaniments - 7

SEASONAL CRUDITE

Seasonal mix of vegetables with ranch dip - 3

SEASONAL FRUIT

Seasonal mix of fresh fruit - 3

BAVARIAN PLATE

*Bologna, jagwurst, schinkenwurst, summer sausage, Swiss and
cheddar cheese and crudité– 8*

THE CARVING BOARD

Accompanied with silver-dollar rolls, au jus, horseradish or
German style mustard (Service for 1 Hour)

ROSEMARY ROASTED BEEF (serves 75) - 200

WHOLE ROASTED TENDERLOIN OF BEEF (serves 25) - 300

SMOKED BEEF BRISKET (serves 60) - 450

HERB ROASTED PRIME RIB OF BEEF (serves 75) - 475

SMOKED TURKEY BREAST (serves 40) - 225

SMOKED CURED HAM (serves 50) - 250

BUTLER-STYLE HORS D'OEUVRES

OBERFRANKEN OPTION

Caprese Skewers (50 Pieces)

Bourbon Shrimp on Rye (50 Pieces)

Smoked Brisket Sliders (50 Pieces)

Mushroom Crostini with Goat Cheese and Chive (50 pieces)

\$550.00 per 100 guests

MITTELFRAKEN OPTION

Ham Rollups (50 Pieces)

Infused Fruit Skewers (50 Pieces)

Potato Cheese Dumplings (50 Pieces)

Barbeque Pork Canapés (50 Pieces)

\$450.00 per 100 guests

SPECIAL ADDITION

Service for one hour - Must pair with a scheduled meal.

SAVORY

SOFT PRETZEL BAR

Soft pretzels with cheddar ale sauce and mustard – 3

PIZZA BUFFET

Cheese and pepperoni pizzas, breadsticks with ranch and marinara dipping sauces – 12

CHEF ATTENDED BARBEQUE FOUNTAIN (50 person minimum)

Barbeque sauce fountain with boneless chicken wings, bratwurst, meat balls, French fries, and coleslaw – 12

APPETIZER SAMPLER BUFFET (50 person minimum)

Chicken fingers, French fries, mozzarella sticks, onion rings with dipping sauces – 15

CHICKEN WING BAR

Chicken wings tossed in barbeque, garlic parmesan and buffalo sauces with celery, carrots, and blue cheese – 16

BUILD YOUR OWN MAC AND CHEESE (50 person minimum)

House mac and cheese in champagne glasses. Toppings to include- Bacon bits, green onion, cheddar cheese, red onion, mushrooms, tomatoes, blue cheese crumbles, seasoned toasted bread crumbs, ketchup, barbeque sauce, and hot sauce. – 16

Add Smoked pulled pork - 2

SWEET

CHEF ATTENDED CHOCOLATE FOUNTAIN (50 person minimum)

Chocolate fountain with strawberries, pineapple, marshmallows, pretzels, cream puffs, and rice krispie treats – 8

SUNDAE BAR

Vanilla ice cream, chocolate and caramel sauce, whipped cream, strawberries, nuts, and maraschino cherries – 5

COOKIES & MILK

Assorted fresh baked cookies with white, chocolate, and strawberry milk – 6

DONUTS & CIDER

Chilled apple cider with apple fritters, cinnamon twist, glazed sour cream and cinnamon bun donuts - 8

CHEESECAKE BUFFET

Vanilla cheesecake with chocolate, caramel, strawberry, and blueberry sauces – 12

GRAND DESSERT BUFFET (50 person minimum)

Chocolate fountain with strawberries, cream puffs, marshmallows, pretzels, assorted brownies bars, cheesecake squares, and cookies – 20

REHEARSAL DINNER BUFFETS

PIZZA BUFFET

(Minimum 20 Guests)

Lodge Salad with House Oil & Vinegar Dressing
Served with Garlic Breadsticks
Pizza with up to 3 toppings each
Chef's Choice Dessert
Coffee, Tea, Milk or Soda

\$23.50 per person

PASTA BUFFET

(Minimum 40 Guests)

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
Chef's Choice Dessert
Coffee, Tea, Milk or Soda

\$27.00 per person

TACO BUFFET

(Minimum 40 Guests)

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 and Sour Cream,
Chef's Choice Dessert
Coffee, Tea, Milk or Soda

\$28.00 per person

BEER, WINE, CHAMPAGNE

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:	Founder's All Day IPA, Bell's Two Hearted Ale, Blue Moon, Angry Orchard.....	375
Import:	Hofbrau Original, Hofbrau Dunkel, Killians, Labatts, Stella Artois.....	375
Domestic:	Budweiser, Bud Light, Bavarian Inn Dark, Coors Light, Miller Lite, Michelob Ultra.....	300

AVAILABLE BY THE BOTTLE (12 oz. Bottles – Choose up to 5 Bottled Beers)

Craft Beers:	Founder's All Day IPA, Bell's Two Hearted Ale	7
Imported:	Labatt Blue	5
	Corona.....	6
	Heineken, Becks, Stella Artois.....	6
	Hofbrau Original, Hofbrau Hefeweizen, Hofbrau Dunkel – 16 oz.	8
Domestic:	Budweiser, Bud Light, Miller Lite, Coors Light.....	5
	Michelob Light, Michelob Ultra, Killians Red.....	5
	Sam Adams Boston Lager, Angry Orchard, Blue Moon & Guinness.....	6
Non-Alcoholic Beer:	O'Douls, Haack Beck.....	6
Hard Seltzers:	White Claw (Assorted), High Noon (Assorted)	6

CHAMPAGNE

(6 - 4 oz. Servings per Bottle)

Spumante – Bavarian Inn.....	35
Prosecco – Acinam	38
J Cuvee 20 Brut – J Vineyard	60
Veuve Cliquot Champagne.....	75
St. Julian's White Grape Sparkling Juice.....	15

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

WINES

(5 - 5 oz. Glasses per Bottle)

House Wines:

Sauvignon Blanc – Proverb	Light to medium-bodied with hints of ripe citrus, melon and crisp finish.....	30
Cabernet Sauvignon – Sepes	Full-bodied with rich blackberry notes and hints of mocha, vanilla, and oak.....	30

Bavarian Inn Signature Wines:

Riesling – Bavarian Inn	Flavors of apples and peaches that finish with a nice sweet crisp taste	32
Piesporter – Bavarian Inn	Light to medium-bodied with white peach and citrusy grapefruit	32
Leibfraumilch – Bavarian Inn	Semi-sweet with light floral hints and pleasant finish	32
Red Currant – Bavarian Inn	Semi-sweet with a light tart flavoring	32

White Wines:

Pinot Grigio – Avia	Dry and crisp with fresh fruity aromas of pear and apple.....	37
Pinot Gris – J Vineyards	Dry and crisp with golden fruit flavors.	40
Riesling -Gustav Adolf Schmitt	Medium bodied, bright fruit flavors, floral aromas, apricot, vanilla cream, citrus	41
Moscato D'Asti – San Silvestro	44
Sauvignon Blanc – Drylands	Crisp and zesty flavors of grapefruit, apple, melon, balanced by refreshing acidity	45
Rose – Bieler Pere & Fils	Delicate balance between floral and wild red and stone fruits.....	45
Chardonnay – A to Z Unoaked	Unoaked, crisp, fruit-forward, with tropical flavors	41
Chardonnay – Duckhorn	Oaked with buttery apple and melon notes	65

Red Wines:

Red Blend – Threadcount by Quilt	Bold, robust with aromas of black raspberry, chocolate, and sweet cedar....	40
Merlot – Decoy	Dry, robust, aromas of black currant, black cherry, boysenberry and sweet baking spices.....	44
Pinot Noir – J Vineyards	Dry, bold red berries with hints of licorice.....	45
Pinot Noir – Boen	Dry, flavors of bright cherry, dried herbs and hints of vanilla	65
Cabernet Sauvignon – Greenwing	Dry, flavors of black currants and hints of roasted coffee	60



LIQUOR

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

RUM

House	65
Bacardi	75
Captain Morgan's Rum	75
Coconut Rum	75

GIN

House	65
Tanqueray.....	90
Bombay Sapphire.....	100
Hendricks.....	100

VODKA

House.....	65
Absolut.....	85
Tito's.....	85
Ketel One.....	100

WHISKEY

House.....	65
Seagrams 7	75
Fireball.....	75
Jack Daniels.....	95
Crown Royal.....	95
Crown Royal Apple	95
Jameson	95

BOURBON

Jim Beam.....	85
Makers Mark.....	95
Elijah Craig Small Batch.....	95
Bavarian Inn Matriarch	160
Bavarian Inn Private Select.	160

SCOTCH

Johnnie Walker Red... ..	90
Johnnie Walker Black..	100
Glenfiddich.....	110

TEQUILA

House	65
Jose Cuervo	85
1800 Silver/Gold.....	135
Patrón.....	160

PUCKERS/SCHNAPPS

Watermelon Pucker.....	60
Sour Apple Pucker.....	65
Peach Schnapps.....	60
Peppermint Schnapps.....	65
Cinnamon Schnapps.....	65

CORDIALS

Bailey's Irish Cream.....	75
Kahlua.....	70
Rum Chata.....	75
Jagermeister	70
Amaretto Di Saronno.....	70
Christian Brothers Brandy..	70

MIXES

Pop: Sprite, Tonic, Soda, Coca-Cola, Diet Coca-Cola and Ginger Ale.....	8.95 per pitcher
Juice/Syrup: Orange, Cranberry, Pineapple juice, Sour Mix, Bloody Mary Mix, Simple Syrup.....	13.95 per bottle
Lime and Margarita Mix	13.95 per bottle
Vermouth (Sweet & Dry).....	25.00 per bottle
Triple Sec	25.00 per bottle
Red Bull	4.00 per can
Barritt's Ginger Beer.....	5.00 per can

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.

Other Liquor and Cordials Available upon request with 3 Weeks advance notice if available

PUNCH BOWLS

HOUSE PUNCH BOWLS

Approx. 32-5 oz. Servings

Cold Duck (Champagne) Punch	Moscato, Bavarian Inn champagne, sugar, and a touch of lemon	95
Mimosa	Bavarian Inn Champagne and orange juice	95
Margarita Bowl	Tequila, triple sec, and lime juice	95
Kentucky or Moscow Mule	Bourbon or vodka, ginger beer, lime juice, mint leaves, and limes	110
Lemonade Rum Punch	Coconut and dark rum, lemonade and pineapple juice	110
Aperol Spritz	Prosecco, Aperol, and soda water	110
Lorelei Lakeside	Spiced and coconut rum, pineapple punch, blue curacao, and limes	110
Siren Song	Moscato, citron vodka, pink lemonade, Sprite, strawberry and lemon slices	110
Bavarian Creamsicle	Vodka, prosecco, orange juice, ginger ale, vanilla ice cream and orange slices	110
Strawberry Limeade	Vodka, wild strawberry monin, lime juice and Sprite	110
Spiced Orange Bourbon	Bourbon, orange juice, and ginger beer	110
White Sangria:	Apricot brandy, peach schnapps, white wine, club soda, oranges, limes and peaches	110
Red Sangria:	Red wine, Brandy, brown sugar, orange juice, apple and orange	110
Rose Sangria:	Rose wine, sparkling water, triple sec, peaches and raspberry	110
Beer Sangria:	Wheat beer, vodka, white grape juice, orange, apple and grapes	110

NON ALCOHOLIC PUNCH BOWLS

Approx. 32-5 oz. Servings

Fruit Punch	Orange juice, Strawberry flavoring, grenadine and lemon-lime soda	65
Blackberry Lavender Lemonade	Blackberry and lavender simple syrup with lemonade	65
Pomegranate Spritzer	Pomegranate, orange and lime juice with sparkling water	65
Strawberry Limeade Spritzer	Wild strawberry monin, lime juice and Sprite	65
Tropical Sunrise	Sparkling white grape juice, grenadine, and orange juice	65
Passion Fruit Cooler	Passion fruit juice, lime juice, and coconut water	65
Virgin Mojito	Mint, lime juice, honey simple syrup, and sparkling water	65
Virgin Mule	Ginger beer, club soda, mint and simple syrup	65
Non-Alcoholic Egg Nog		65

SEASONAL PUNCH BOWLS

Approx. 32-5 oz. Servings

Harvest Warm Up	A Spicy Blend of Cinnamon Schnapps combined with hot apple cider	95
Jack-O-Lantern	A Cinnamon Stick sets off our hot Cider blended with a touch of Yukon Jack	95
Sleigh Ride	Hot Chocolate blended with Peppermint Schnapps	95
Lorelei Egg Nog	Blend of Triple Sec, Apricot Brandy, Egg Nog, and Nutmeg	95
Winter Warm Up	Bourbon, brown sugar simple syrup with choice of coffee or hot chocolate	100

SPECIALTY BARS

*Specialty bars are priced per person

NON-ALCOHOLIC BAR PACKAGE

(Six hour serve time, \$2 additional per hour after six hours)

Assorted Pitchers of Pop, Regular and Decaf Coffee, Hot Tea
Assorted Juices (*Cranberry, Orange & Grapefruit*)

Two Non-Alcoholic Punch Bowls of Your Choice:

*Fruit Punch, Virgin Mojito, Strawberry Limeade Spritzer, Tropical Sunrise,
Passion Fruit Cooler, Harvest Warm-Up*

10

BLOODY MARY BAR

(Two hour serve time, minimum of 25 people)

House: House vodka, bloody mary mix, olives, celery,
salt and pepper, pickles, tabasco, lime

14

Premium: Tito's vodka, bloody mary mix, blue cheese stuffed olives,
pickles, celery, jalepeno, lime, cheese cubes, bacon, Tabasco and sriracha

17

MIMOSA BAR

(Two hour serve time, minimum of 25 people)

House: BIL Spumante Champagne, orange juice and sliced fruit

12

Premium: J Cuvee Champagne, sliced fruit and your choice of three juices:
orange, pineapple, cranberry, grapefruit, apple, mango, white cranberry juice.

15