



Banquet Menu



GENERAL GROUP INFORMATION

GENERAL INFORMATION	3
A/V SERVICES	6
BREAKS & BEVERAGES	7
BREAKFAST PLATES.....	8
BREAKFAST BUFFET	9
LUNCH PLATES.....	10
BOXED LUNCHES.....	11
LUNCH EDELWEISS.....	12
LUNCH BUFFET	13
DINNER PLATES.....	14
DINNER EDELWEISS	16
DINNER BUFFET	17
MIX & MINGLE BUFFET.....	19
BUTLER STYLE HORS D'OEUVRES.....	20
HORS D'OEUVRES	21
SPECIAL ADDITIONS.....	22
BEER, WINE & CHAMPAGNE	23
LIQUOR.....	25
PUNCH BOWLS	26
SPECIALTY BARS	27
BANQUET ROOM CAPACITIES.....	28

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 20% gratuity and 6% sales tax. 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. 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

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.

There will be a \$75 bartender labor charge each time a bar is used if sales revenue at the bar is less than \$300. 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/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 depending on number of meal served.

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 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 candles must be in globes or contained. Also candles must be on a dish or base to catch wax. Dripleless candles are acceptable. Scented candles are strongly discouraged. There would be a charge for replacement of linens ruined due to wax damage caused by candles not following the above requirements.

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

NON-REFUNDABLE DEPOSITS & PAYMENT ARRANGEMENTS

To guarantee banquet/meeting space, a designated 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.

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.

GROUP GUESTROOMS 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 non-commissionable, subject to 6% state sales tax and 7% county occupancy/city assessment tax and a daily resort fee. Groups exempt from state sales tax must provide approved written proof a minimum of 30 days prior to arrival.

DEPOSIT/ROOMING LIST/PAYMENT

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.

Should the total charges for the booking exceed the prepayment received, the contact person is responsible for payment of the outstanding balance in cash, cashiers check, check, money order, or credit card, (VISA, MasterCard, or Discover) prior to departure of the group from the hotel.

Individual reservations are due 30 days prior to arrival. All rooms not reserved in a guest's name 30 days prior to arrival will be released from your group block. A credit card guarantee is required to hold each individual's reservation, it will be charged for the first night stay plus tax upon booking the reservation. A valid American Express, Visa, MasterCard, or Discover card number and expiration date are acceptable.

RESERVATIONS

Reservations can be made by calling our toll free number at 1-855-652-7200. Please ask all delegates to have the group number as reference when calling to get the group rate. A reservation link can also be provided for reservations to be made online.

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 CANCELLATION POLICY

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.

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).

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.

EXTRA PERSONS, ROLLAWAYS, CRIBS

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.

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.

AUDIO VISUAL SERVICES

AUDIO

Hand Held Wireless Microphone	No charge for up to 2 microphones \$75 each additional after 2 microphones
Lavaliere Microphone	\$25 charge per day \$75 each additional after 2 microphones
Portable Sound System (Includes two microphones)	\$75 per day
Conference Phone & Phone Line	\$100 per day
Piano	\$75 per day

PROJECTION

Standard LCD Projector Package (Projector, screen, table with power strip & connection into sound)	\$200 (first day), \$150 (second day), \$150 (2 or more projectors)
Presenter's LCD Projector Package (Projector, screen, 8' x 6' staging, podium, remote with laser pointer, table with power strip & connection into sound)	\$250 per day
Projection Screen	\$30 per day
Laptop	\$100 per day
Wireless Presentation Remote with Laser Pointer	\$25 per day
Presentation Clicker	\$25 per day

VISUAL

60" LG Smart TV with Webcam, HDMI Input and Internet Ready	\$150 per day
50" LG Flat Screen TV Monitor	\$50 per day

INTERNET

Wi-Fi Internet Service provided by Air Advantage, LLC	Complimentary throughout the Hotel
Secured Personal Wi-Fi Connection	\$100 per day

MEETING SUPPLIES

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
Ink Pen	\$.25 each

MISCELLANEOUS

Easel (A Frame) for poster boards	No Charge for up to 2, \$5 each additional
Podium – Floor Stand or Table Top	No Charge
8' x 6' x 15 ½" Staging	\$40 (1 st), \$30 (2 nd), \$20 (3 rd), \$10 (4 th , 5 th , 6 th)
Dance Floor	No Charge
American, Canadian, and Michigan Flags	No Charge

BREAKS & BEVERAGES

BEVERAGE

Fresh Coffee (Gallon) – 24

Fresh Coffee (Pot) – 8

Hot Tea (Bags) – 3

Assorted Pop (Cans) – 3

Assorted Flavored Sparkling Water
(Cans) – 3

Iced Tea (Gallon) – 17

Lemonade (Gallon) – 18

Hot Chocolate (Gallon) – 22

Cold White Milk (Gallon) – 20

Assorted Pitchers of Juice -16
(Orange, Apple, and Cranberry)

Assorted Bottles of Juice – 5

Bavarian Inn Bottled Water – 3

Infused Water Station – 3 per person
(Cucumber, Strawberry/Lemon, lemon/lime)

SWEET

Mini Danish (Each) - 3

Assorted 4 oz. Muffins (Each) - 5

Assorted Scones (Each) – 3

Assorted Donuts (Each) – 5
(Dozen minimum)

Cinnamon Pull-Apart Bread (Serves
6) - 15

Granola Bars (Each) – 2
(Dozen minimum)

Bavarian Inn Banana Bread
(50 pieces) - 65

Guten Morgen Coffee Cake
(50 pieces) – 85

Bavarian Inn Apfel Strudel
(50 pieces) – 92

Assorted Cookies (Each) – 2
(Dozen minimum)

Fudgy Brownies (Each) - 4
(Dozen minimum)

4 oz. Yogurt Cups (Each) – 3

Whole Fruit (Each) – 3
(Green apple, red apple, & banana)

Seasonal Fruit Tray
Small (serves 25) – 65
Medium (serves 50) - 115
Large (serves 100) - 190

SAVORY

Breakfast Sandwich (Each) – 6
(Egg, sausage patty, cheese on English
muffin)

Plain Bagels (Each) – 4
Butter, cream cheese, and jam

Hard Boiled Egg (Each) – 2

String Cheese (Each) – 2

Bavarian Soft Pretzels with beer
cheese & mustard – 3
(Dozen minimum)

Bavarian Inn Gourmet Butter
Pretzels (Pound) – 15

Popcorn (Per Bowl) -10

Great Lakes Potato Chips (Bag) - 3
per individual bag, dozen minimum

Mixed Nuts (Pound) – 25

Gardettos (Pound) - 13
(2 pound minimum)

Tortilla Chips & Salsa (Pound) – 17

Garlic Cheese Spread with
Crackers (Pound) – 30

Cheese Board with Crackers
Small (serves 25) – 95
Medium (serves 50) – 160
Large (serves 100) – 280

Vegetable Tray with Tangy Dip
Small (serves 25) – 65
Medium (serves 50) – 115
Large (serves 100) – 190

BREAK PACKAGES Replenished for 30 minutes, Priced per person

Cider & Donuts – 8
Chilled apple cider with apple fritters, cinnamon twist, glazed sour cream and cinnamon bun donuts

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

Ice Cream Sundae Bar - 5
Vanilla Ice cream, chocolate and caramel sauce, strawberry topping, whipped cream, maraschino cherries, sprinkles, & nuts

BREAKFAST PLATES

CHOOSE ONE BREAKFAST PLATE

*All breakfasts are served with assorted chilled juices, freshly brewed coffee, milk, and hot tea.
Pricing based per person. Breakfast is available for service until 10:30 A.M.*

**Multiple entrée choices are subject to a split plate fee of \$4. Different sides paired with each entrée in a split plate option are subject to an additional split plate fee of \$4. No more than two plates can be chosen.*

AMERICAN BREAKFAST

*Two scrambled eggs, choice of protein option, a hash brown patty, toast with fruit preserves – 17.95
Protein options: ham steak, bacon, or sausage links*

QUICK START

Two scrambled eggs with diced ham, a hash brown patty, toast with fruit preserves – 15.50

COUNTRY BREAKFAST

*Three sweet buttermilk pancakes and a choice of protein option - 16.50
Protein options: ham steak, bacon, or sausage links*

FRENCH TOAST

*Made with our thick sliced homemade bread and a choice of protein option - 19.95
Protein options: ham steak, bacon, or sausage links*



BREAKFAST BUFFET

*Breakfast buffets include a seasonal fruit display and are served with assorted chilled juices, freshly brewed coffee, milk, and hot tea.
Pricing based per person. Breakfast is available for service until 10:30 A.M.
Minimum of 40 guests required, \$4 per additional person if under 40 guests.*

CUSTOMIZE YOUR OWN BUFFET

Choice of one protein, one egg dish, one potato,
and one breakfast pastry

18.95

Price listed below to add additional entrees or upgrade to premium items.

PROTEIN

Carved Ham (Carved in room)
Sausage Links

EGGS

Scrambled Eggs

POTATO

American Fries
Hash Brown Patties

BREAKFAST PASTRY

Assorted Muffins
Assorted Danish

PREMIUM PROTEIN

Bacon - 2
Bavarian Inn Bratwurst - 1
Kassler Ripchen (German Smoked Pork Loin) - 2

PREMIUM EGGS

Deluxe Scrambled Eggs - 1
(Peppers, onions, cheddar cheese)
Sausage Egg Casserole - 2
(Smoked sausage, mushrooms, cheddar cheese, in bread pudding)

PREMIUM POTATO

Cheesy Bacon Potato Hash - 2
Bavarian Inn Restaurant Potato Cheese Dumplings - 3

PREMIUM BREAKFAST PASTRY

Guten Morgen Coffee Cake - 1
Assorted Scones - 2
Cinnamon Pull Apart Bread - 2
Bavarian Inn Restaurant Banana Bread - 2

ADD AN ADDITIONAL ENTRÉE

Pancakes with Syrup and Butter – 1
Thick Cut French Toast with Syrup and Butter – 1
Waffles with Syrup and Butter – 2
Blueberry Pancakes with Syrup and Butter – 2
Chocolate Chip Pancakes with Syrup and Butter - 2
Cinnamon Swirl French Toast with Syrup and Butter – 2

LUNCH PLATES

CHOOSE ONE LUNCH PLATE

All lunches are served with coffee, tea, milk, water, pop and a chef selected dessert.

Pricing based per person. Lunch pricing is valid until 3 P.M.

Multiple entrée choices are subject to a split plate fee of \$4. No more than two plates can be chosen.

FRANKENMUTH® BAVARIAN INN CHICKEN

Two pieces of world famous Frankenmuth® Bavarian Inn Chicken, whipped potatoes with gravy, Bavarian Inn dressing, vegetable du jour, roll with butter, and Bavarian Inn creamy coleslaw – 22.95

PORK SCHNITZEL

Breaded pork cutlet with classic hunter's sauce, French fries, vegetable du jour, warm roll with butter, and Bavarian Inn creamy coleslaw - 22.50

GRILLED SALMON

6 oz. hand cut grilled salmon filet served with tomato herb relish, baked potato, vegetable du jour, warm roll with butter, and Bavarian Inn creamy coleslaw – 24.95

MICHIGAN BURGER

1/2 lb. seasoned Michigan beef patty, lettuce, tomato, onion, pickle, on a bun with French fries and Bavarian Inn creamy coleslaw – 19.95

SEASONAL POLENTA MARINARA

Seasonal pan seared polenta cake, marinara, seasonal vegetable medley, grilled marinated portabella and Bavarian Inn creamy coleslaw - 21.50

ASSORTED SANDWICH TRAY

An assortment of deli style sandwiches including ham and cheddar, roast turkey and Swiss, and chicken salad with a variety of freshly baked breads, tortillas, and croissants with Great Lakes potato chips, and Bavarian Inn creamy coleslaw. Served buffet style – 20.95

SOUP AND SANDWICH

Cup of soup with a choice of sandwich, Great Lakes potato chips, pickle spear, and Bavarian Inn creamy coleslaw - 19

Sandwich options: sliced turkey, sliced ham, sliced roast beef, chicken salad, or tuna salad

Soup options: chicken noodle or cheddar ale soup

Bread options: white, whole wheat, croissant

WRAP SANDWICH

Lettuce, tomato, cheese and dijonaise wrapped in a tortilla with your choice of protein and served with Great Lakes potato chips and Bavarian Inn creamy coleslaw – 17

Protein options: sliced turkey, sliced ham, sliced roast beef, grilled portabella

Add bacon - 2 per person

CHICKEN CAESAR SALAD

Grilled marinated chicken breast, crisp romaine, shredded parmesan, crouton, Caesar dressing with breadstick – 18.95

CHEF'S SALAD

Julienne ham and turkey, shredded cheddar, sliced egg, tomato wedge, cucumber, crouton, served with ranch or Italian dressing with breadstick – 19.95

ENHANCEMENTS

ADD A CUP OF SOUP

Bavarian Inn Lodge Chicken Noodle - 2.50

UPGRADE TO SALAD FROM COLESLAW

Tossed Salad with Italian and Ranch Dressing – 1

LUNCH BOXES

All boxed lunches are accompanied by Great Lakes potato chips, an apple, cookie, condiments, napkin, plastic ware, and bottle of water or can of pop. Choices are limited to two.

STANDARD BOXES – 18.95

TURKEY CROISSANT

Croissant served with juicy slices of turkey breast, Swiss cheese and 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

Roasted turkey breast thinly sliced wrapped in a fresh tortilla with lettuce, tomato and shredded Swiss cheese

GARDEN SALAD

Mixed greens, cherry tomato, cucumber, red onion, julienne bell peppers, shredded carrot and dressing

With chicken - 18.95

Without chicken - 16.95

DELUXE BOXES – 20.95

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, bacon, parmesan cheese and Caesar dressing wrapped in a fresh tortilla

TURKEY CLUB WRAP

Sliced turkey breast, bacon, Swiss cheese, lettuce, tomato, and dijonnaise wrapped in a fresh tortilla

LUNCH EDELWEISS

(maximum of 35 people)

FRANKENMUTH® BAVARIAN INN CHICKEN – 2 PIECES

*Served with Bavarian Inn dressing, whipped potatoes and gravy
and vegetable du jour*

\$22.95

RYE REUBEN SANDWICH

*Corned beef, Swiss cheese and sauerkraut on grilled Bavarian rye bread
topped with homemade Thousand Island dressing, served with French Fries*

\$19.95

CHICKEN CAESAR SALAD

*Crispy Romaine lettuce, parmesan cheese, croutons,
slices of broiled chicken breast with rich and tangy Caesar dressing*

\$18.95

MICHIGAN BURGER

*A half-pound Michigan raised beef burger with Michigan cheddar cheese
and lettuce on a craft burger bun served with French Fries*

\$19.95

GRILLED SALMON

*6 oz. hand cut and grilled salmon filet served with tomato herb relish,
baked potato and vegetable du jour*

\$24.95

SEASONAL POLENTA MARINARA

*Seasonal pan seared polenta cake, marinara, seasonal vegetable
medley and grilled marinated portabella*

\$21.50

ABOVE ENTREES INCLUDE:

Bavarian Inn creamy coleslaw or a cup of chicken noodle soup

Garlic Breadstick

Chef's Choice Dessert

Coffee, Tea, Milk, or Pop

LUNCH BUFFET

Lunch buffets are served with coffee, tea, milk, water, pop and a chef selected dessert.

Pricing based per person. Lunch pricing is valid until 3 P.M.

Minimum of 40 guests required, \$4 per additional person if under 40 guests.

FRANKENMUTH® BAVARIAN INN CHICKEN BUFFET

Bavarian Inn World Famous Frankenmuth® chicken, whipped potatoes with gravy, buttered noodles, vegetable du jour, roll with butter, Bavarian Inn creamy coleslaw - 22.95

SOUP AND SALAD BUFFET

Julienne ham and turkey, shredded Swiss and cheddar cheese, mixed garden greens, Italian and ranch dressings, diced egg, crouton, bacon bits, green and red bell peppers, tomato wedges, roll with butter - 21.50

COLD CUT BUFFET WITH SOUP

Sliced ham, turkey, roast beef, Swiss and cheddar cheese, sliced tomato, lettuce, fresh crudité, Bavarian Inn creamy coleslaw, seasonal salad, cottage cheese, assorted Bavarian Inn Restaurant breads, and condiments with Bavarian Inn Lodge chicken noodle soup - 21.95

TACO BUFFET

Seasoned ground beef and grilled chicken breast, hard taco shells, soft shell tortillas, tortilla chips, Mexican rice, black beans, quesadilla cheese blend, diced onions, diced tomatoes, salsa, shredded lettuce, black olives, jalapenos, guacamole, sour cream - 21.50

PASTA BUFFET

Grandma Dorothy's bolognese, marinara, chicken alfredo, and alfredo sauce with spaghetti, fettuccini, and cheese filled tortellini, tossed salad with dressings, vegetable du jour, and garlic bread sticks - 23.50

BUILD YOUR OWN BURGER BAR BURGER BUFFET

1/4 #lb. seasoned and grilled burger patties, Michigan buns, sliced cheddar and Swiss cheeses, lettuce, sliced tomato, pickle chips, onion, appropriate condiments, assorted Great Lakes potato chips, Bavarian Inn creamy coleslaw - 22

HERB ROASTED PORK LOIN BUFFET

Herb marinated roasted pork loin with herb cream sauce, Bavarian Inn buttered noodles, herb redskin potato, vegetable du jour, roll with butter, and Bavarian Inn creamy coleslaw - 23

ROSEMARY ROASTED BEEF BUFFET

Herb and garlic rubbed eye of the ribeye with au jus, Bavarian Inn buttered noodles, whipped potato, vegetable du jour, roll with butter, and Bavarian Inn creamy coleslaw - 23

BAKED SALMON BUFFET

Herb butter baked salmon, rice pilaf, herb redskin potato, two vegetables du jour, roll with butter, and Bavarian Inn creamy coleslaw - 28

ENHANCEMENTS

ADD ADDITIONAL ENTRÉE - 3

Carved Baked Hickory Smoked Ham, Carved Angus Beef Roast,
Carved Smoked Turkey Breast, Baked Cod, or
Grilled Bratwurst with Sauerkraut

ADD A CUP OF SOUP

Bavarian Inn Chicken Noodle - 2.50

UPGRADE TO SALAD FROM COLESLAW

Tossed Salad with Italian and ranch dressing - 1

DINNER PLATES

CHOOSE A SALAD, ONE ENTRÉE, TWO ACCOMPANIMENTS, AND ONE VEGETABLE PER PLATE

*Dinner plates includes a fresh baked roll and coffee, tea, milk, water and pop during meal service.
Multiple entrée choices are subject to a split plate fee of \$4. Different sides paired with each entrée
are subject to an additional split plate fee of \$4.*

ENTRÉES

FRANKENMUTH® BAVARIAN INN CHICKEN

Three pieces of our world famous Frankenmuth® Bavarian Inn Chicken – 30

FRANKENMUTH COMBINATION

Frankenmuth® Bavarian Inn Chicken and your choice of jaeger schnitzel, 5 oz. sirloin steak, bratwurst or ham steak – 32

PORK SCHNITZEL

Breaded and seared pork cutlet with classic hunter sauce – 30

GRILLED SALMON

6 oz. hand cut and grilled salmon filet served with tomato herb relish - 30

CHICKEN FINE HERB

Pan seared chicken breast, fine herb cream sauce - 29

CHICKEN NORMANDY

Broiled chicken breast, caramelized onion, bacon, roasted apples, house made cider cream sauce - 29

NEW YORK STRIP STEAK

12 oz. cut thick for extra flavor and juiciness, lightly seasoned – 31.50

SHRIMP SCAMPI

Six shrimp in white wine butter sauce, red onion, garlic - 29.50

FILET MIGNON

6 oz. beef tenderloin filet with braun hotel butter - 49.50

SURF AND TURF

6 oz. charbroiled choice tenderloin filet medium rare, braun hotel butter, rock lobster tail – 60

VEGETARIAN ENTRÉES *(Side selections included in description)*

SEASONAL POLENTA MARINARA

Seasonal pan seared polenta cake, marinara, seasonal vegetable medley, grilled marinated portabella - 27

LINGUINI MARINARA

Linguini marinara tossed with broccoli, cauliflower, Frankenmuth blend vegetables, grilled tomato, haystack onions – 27

See page two for side selections

*All Food and Beverages are subject to 20% gratuity and 6% sales tax
Menu prices are guaranteed 60 days prior to arrival*

SALAD – ACCOMPANIMENTS - VEGETABLES - DESSERTS

SALAD

LODGE SALAD

Mixed greens, celery, mushrooms, tomato, cheddar cheese, crouton, sweet corn, house made oil and vinegar dressing

MANDARIAN ORANGE SALAD

Mixed greens, romaine, and spinach lettuces, red onions, toasted sliced almonds, mandarin oranges, mushrooms, house made sweet oil and vinegar dressing

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

**CHEF'S CHOICE DESSERT OR CUT YOUR 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 SALAD

CAESAR SALAD

Romaine lettuce, parmesan cheese, bacon, crouton, house made Caesar dressing - 1

CHERRY PECAN SALAD

Mixed greens, romaine and spinach lettuces, radicchio, toasted pecans, dried cherries, Swiss cheese, house made sweet oil and vinegar dressing - 1

CRANBERRY ALMOND SALAD

Mixed greens, romaine and spinach lettuces, red onion, toasted sliced almonds, dried cranberries, Swiss cheese, house made sweet oil and vinegar dressing - 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

DINNER EDELWEISS

(maximum of 35 people)

FRANKENMUTH® BAVARIAN INN CHICKEN – 3 PIECES

*Served with Bavarian Inn dressing, vegetable du jour,
whipped potatoes and gravy*

\$30

PORK SCHNITZEL

*Breaded and seared pork cutlet with a classic hunter sauce
served with vegetable du jour and potato cheese dumplings*

\$30

12 oz. NEW YORK STRIP

*Cut thick for extra flavor and juiciness, lightly seasoned and broiled to order
served with vegetable du jour and baked potato*

\$31.50

GRILLED SALMON

*6 oz. hand cut and grilled salmon filet served with tomato herb relish,
baked potato and vegetable du jour*

\$30

SEASONAL POLENTA MARINARA

*Seasonal pan seared polenta cake, marinara, seasonal vegetable
medley and grilled marinated portabella*

\$27

ABOVE ENTREES INCLUDE:

Lodge Salad with House Dressing, Garlic Breadsticks

Chef's Choice Dessert

Coffee, Tea, Milk, or Pop

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

33

* 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

CHEF'S CHOICE DESSERT OR CUT YOUR 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

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

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 Proscuitto 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

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

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, 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, jalapeno, 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

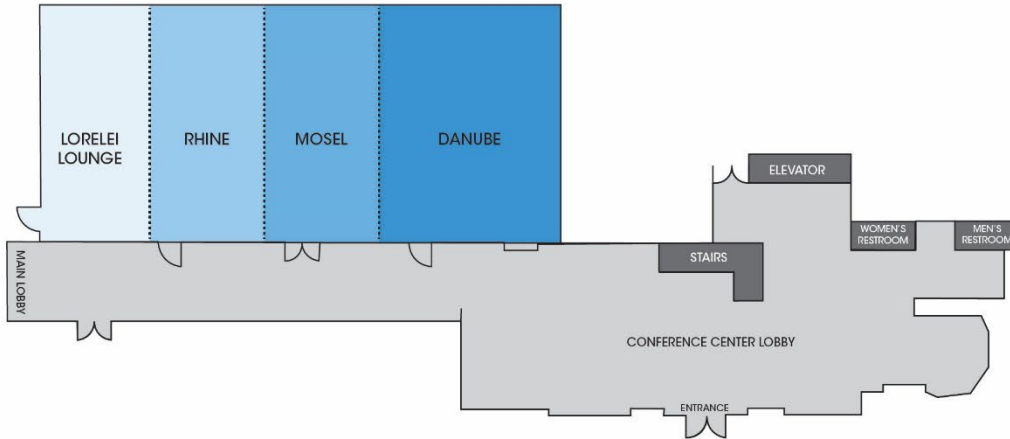
Premium: J Cuvee Champagne, sliced fruit and your choice of three juices:
orange, pineapple, cranberry, grapefruit, apple, mango, white cranberry juice.

15

BANQUET ROOM CAPACITIES

RIVER ROOMS

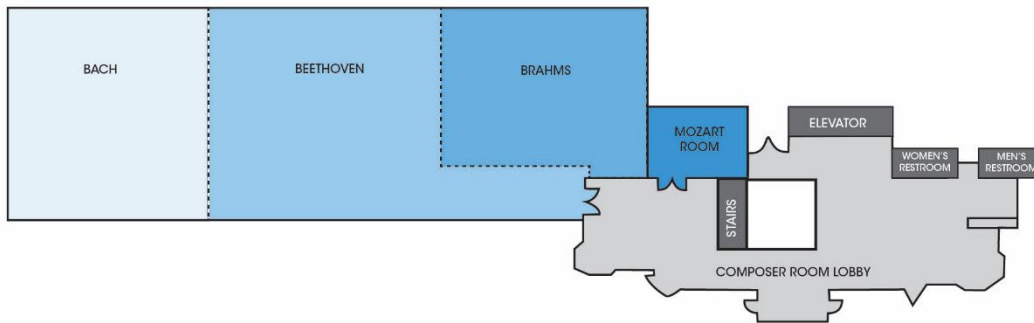
First Floor



ROOM	SIZE	SQ. FT.	THEATER	CLASSROOM	OVALS	BANQUET
LORELEI LOUNGE	30' x 39'	1170	60	40	N/A	40
RHINE RIVER ROOM	19' x 39'	741	60	24	40	48
MOSEL RIVER ROOM	20' x 39'	780	60	24	40	48
DANUBE RIVER ROOM	32' x 39'	1248	90	44	50	60
RHINE/MOSEL	39' x 39'	1521	100	64	80	90
MOSEL/DANUBE	52' x 39'	2028	150	78	100	120
RHINE/MOSEL/DANUBE	71' x 39'	2769	240	124	140	168
RHINE/MOSEL/DANUBE/LOUNGE	101' x 39'	3939	250	N/A	190	240

COMPOSER ROOMS

Second Floor



ROOM	SIZE	SQ. FT.	THEATER	CLASSROOM	OVALS	BANQUET
BACH	52' x 38'	1976	180	60	110	120
BEETHOVEN	52' x 40'	2184	180	70	110	120
BRAHMS	40' x 50'	2000	180	60	90	120
MOZART	24' x 27'	648	30	18	30	36
BACH/BEETHOVEN	52' x 80'	4160	300	120	200	226
BEETHOVEN/BRAHMS	52' x 92'	4784	300	120	170	226
BACH/BEETHOVEN/BRAHMS	52' x 130'	6760	600	200	340	420