

MEETINGS & CONFERENCES



FULL MENU

GENERAL INFORMATION

PRICING & SERVICES

All pricing is subject to change without notice. We will guarantee pricing 60 days prior to your scheduled function. All food and beverage pricing is subject to 17% gratuity and 6% sales tax. If your group requests tax-exempt status, you must submit the appropriate form 30 days prior to your scheduled event. We require that all food and beverages must be provided by the Bavarian Inn Lodge. Exceptions to this policy are cakes for special occasions (i.e. wedding cakes).

MENU SELECTION & GUARANTEED COUNTS

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

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

FUNCTION ROOMS

Banquet/meeting rooms are assigned based on the number of anticipated guests. If projected counts increase or decrease, the Bavarian Inn Lodge reserves the right to change the location to a room more suitably sized for your event. Room rentals will be assessed for all banquet/meeting rooms with fewer than the number of meals indicated above.

We require that no items be affixed to any walls, ceilings, or floors without prior consent. Masking tape is the only adhesive permitted in banquet rooms. No pins, Scotch tape, duct tape, etc are permitted. We also reserve the right to limit the noise level in any of our meeting/banquet rooms for any reason. The group leader accepts full responsibility for the conduct of all guests in attendance and for damage to any part of the Bavarian Inn Lodge.

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

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

NON-REFUNDABLE DEPOSITS & PAYMENT ARRANGEMENTS

To guarantee banquet/meeting space, a non-refundable deposit is required 30 days from the original booking date. Space will be released after 30 days if the deposit is not received within this 30 day period. All deposits are non-refundable. Below is a schedule specifying required deposits:

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

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

For Weddings:

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

Six months prior to your banquet, a deposit of 50% of the remaining balance is due. Three weeks prior to your banquet, payment is due in full. A valid credit card (VISA, MasterCard, Discover, or American Express) must be on file at the time of the function. Any remaining balance will be charged to this credit card. Any refund due will be sent within 30 days. Deposits are non-refundable.



GROUP GUESTROOMS POLICIES & PROCEDURES

GENERAL INFORMATION

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

HOTEL ARRIVALS

Check-in is anytime after 3 p.m. Check-out is before 11 a.m. The hotel does not allow pets.

ROOM RATES

Rates are net non-commissionable, subject to 6% state sales tax, 5% Saginaw County occupancy tax, and 2% city assessment (total of 13% added to room rate. Groups exempt from state sales tax must provide approved written proof a minimum of 30 days prior to arrival.

DEPOSIT ROOMING LIST PAYMENT

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, Discover, or American Express) prior to departure of the group from the hotel.

Individual reservations are due 3 weeks prior to arrival. All rooms not reserved in a guest's name 3 weeks prior to arrival will be released from your group block. A credit card guarantee is required to hold each individual's reservation. A valid American Express, Visa, MasterCard, or Discover Card number and expiration date are acceptable.

RESERVATIONS

Reservations can be made by calling our toll free number at 1-888-775-6343. Please ask all delegates to have the group number as reference when calling to get the group rate.

An original reservation form is available to your group upon request. It is your responsibility to make the appropriate number of copies needed.

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.

GROUP MEAL REQUIREMENTS

Special group meals are available. Prices quoted are subject to State sales tax and service charge.

CANCELLATION

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 48 hours prior to arrival or does not arrive to check in on their scheduled arrival date (no show).

EXTRA PERSONS, ROLLAWAYS, & CRIBS

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

STATE SALES TAX EXEMPTION

Groups or individuals eligible for state sales tax exemption must provide the hotel with the proper documentation at least 30 days prior to arrival date. Only charges paid for directly by the exempt organization can be exempt. If notification of state sales tax exemption is not received at least 30 days prior to arrival, state sales tax may be charged.

COMPLIMENTARY ROOMS

1) The complimentary room policies are for groups paying the full rack rates. If groups are given discounted room rates, complimentary rooms may not be provided.

2) The Bavarian Inn Lodge will give one complimentary standard guestroom for every 25 guestrooms that are paid.

3) One complimentary suite will be given for every 50 rooms paid as an alternative to number one above if requested. This suite is most often requested as a hospitality suite.

4) When a suite is requested by a group with fewer than 50 but more than 25 paid rooms, we will credit them the rack rate plus tax of a standard guestroom towards the cost of the suite.

5) This policy is on a per night basis only.

6) Written alterations to this policy may be made to groups booking and occupying all guestrooms in the hotel, or to groups booking in the slow seasons. All exceptions will be documented in letter form.

7) Any group anticipating complimentary rooms or discounted room rates can expect this benefit only if they have written confirmation from the Bavarian Inn Lodge.



AUDIO

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

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

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

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

Mackie 406M portable sound system (CD player, 2 wired mics) \$75 per day

CD/Cassette player \$25 per day

Cable and connection into house sound system \$30 per day

Overhead Projector Package (including a screen)
Panasonic XGA 3000 Lumen (1024x768) LCD projector \$35 per day

Standard LCD Projector Package:
Projector, screen, 4' table with power strip & connection into house sound system

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

Presenter's LCD Projector Package:
Projector, screen, 8' x 6' staging, podium, remote with laser pointer, bottled water for presenter(s), 4' table with power strip & connection into house sound system \$250 per day

Wireless presentation remote with laser pointer \$25 per day

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

6'x6' Da-Lite tripod projection screen \$25 per day

8'x6' Da-Lite tripod projection screen \$30 per day

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

32" Zenith TV and VCR or DVD Package \$75 per day

32" Zenith TV \$50 per day

Zenith VCR \$25 per day

JVC DVD Player \$30 per day

Meeting Package:
Pen or pencil, 5" x 8" pad of paper, Bavarian Inn Lodge bottled water \$3 per person

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 1/2" by 11" Yellow pad of paper \$1.50 each

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

#2 pencil \$.25 each

Ink pen \$.25 each

Easel (A-frame) for poster boards No charge for up to 2, \$5 each additional

Podium – floor stand or table top No charge

8' by 6' by 15 1/2" Staging \$40 (1st), \$30 (2nd), \$20 (3rd), \$10 (4th, 5th, & 6th)

Dance floor No charge

Piano \$75 per day

Dell laptop \$100 per day

High speed wired internet line \$50 per connection, per day

Wi-Fi internet service provided by Air Advantage, LLC Complimentary throughout the hotel

Telephone line \$50 plus long distance charges

Conference phone \$100 (includes phone line)

American, Canadian, and Michigan flags No charge

VISUAL

MEETING SUPPLIES

MISC.

PROJECTION

BEVERAGE SERVICE

\$ 22.00	Fresh coffee (gallon - 20 cups)
\$ 7.00	Fresh coffee (pot - 5 cups)
\$ 2.25	Hot tea (bag)
\$ 20.00	Hot chocolate (gallon)
\$ 2.25	Cans of soda
\$ 17.00	Iced tea (gallon)
\$ 17.00	Lemonade (gallon)
\$ 16.00	Juice (60 ounce pitcher) (orange, apple, tomato, grapefruit, and cranberry)
\$ 2.25	Bavarian Inn Lodge natural spring water

A LA CARTE BREAKFAST AND BREAK ITEMS

\$ 30.00	**"Guten Morgen" coffee cake (16 pieces)
\$ 1.50	Fry cake (each)
\$ 1.95	Mini danish (each)
\$ 2.25	Soft scones - served warm (each) (apple cinnamon, blueberry, & raspberry white chocolate)
\$ 3.25	Warm caramel nut sticky bun (12 pieces)
\$ 65.00	*Apple streusel coffee cake (80 pcs full sheet)
\$ 82.00	Bacon & scrambled eggs (serves 8 - 10 people)
\$ 2.95	Bagels with butter, cream cheese, & jam (each)
\$ 65.00	Banana bread with whipped butter (50 pieces)
\$ 1.95	Muffins (each)
\$ 3.25	*Butterhorns (each) - minimum 1 dozen
\$ 3.00	Doughnuts (each) - minimum 1 dozen
\$ 1.75	Whole fruit (green & red apples, bananas) (each)
\$ 2.25	Yogurt (4 oz. individual serving)
\$ 4.25	Yogurt parfait (each) - minimum 1 doze
\$ 1.00	Hard boiled eggs
\$ 2.25	Assorted individual crumb cakes

Seasonal Fresh Fruit Tray with Brandied Dip

\$ 2.95	Individual plate (serves 1)
\$ 56.00	Small (serves 25)
\$ 100.00	Medium (serves 50)
\$ 175.00	Large (serves 100)

Around the World Cheese Board with Crackers

\$ 80.00	Small (serves 25)
\$ 145.00	Medium (serves 50)
\$ 265.00	Large (serves 100)

*Bavarian Inn Lodge Signature Items

MEETING BREAK REFRESHMENTS

\$ 13.50	Cookies (per dozen) - minimum 1 dozen
\$ 27.00	Jumbo cookies (per dozen) - minimum 1 dozen (sugar, chocolate chip, double chocolate chip, peanut butter, and oatmeal raisin)
\$ 15.00	Monkey bread - cinnamon infused pull-apart bread glazed with our special icing (serves 6)
\$ 2.75	Brownies (each)
\$ 1.50	Assorted quaker granola bars (each)
\$ 13.00	Gardettos (per pound) - minimum 2 pounds
\$ 13.00	Butter mints (per pound)
\$ 2.75	Bavarian soft pretzels with cheddar ale sauce & mustard (each) - minimum of 12
\$ 13.00	Potato chips (per pound)
\$ 9.00	Homemade seasoned potato chips (per pound)
\$ 12.00	Mini pretzel twists (per pound)
\$ 22.00	Mixed nuts (per pound)
\$ 17.00	Tortilla chips and salsa (per pound)
\$ 55.00	Spinach dip with rye bread squares and crackers (serves 40)
\$ 9.00	Gourmet onion dip (complements chips) (per pint)
\$ 1.00	Mozzarella string cheese (each)
	Popcorn (per bowl)
\$ 3.00	Small
\$ 5.00	Medium
\$ 7.00	Large

PACKAGE BREAKS

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

CREATE-YOUR-OWN GOURMET COFFEE

(See Party Additions Menu for details)

Prices quoted are one per person. Serving time is 30 minutes.
All food & beverage is subject to 17% gratuity & 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



BREAKFAST PLATE MENU

Served Plate Style - Maximum 90 Persons
Breakfast is served until 10:30 a.m.

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP

AMERICAN BREAKFAST

\$11.50 per person

Two scrambled eggs, choice of one of the following: ham, bacon, or sausage links. Served with one hash brown patty, toast, and fruit preserves, with choice of coffee, tea, or milk.

QUICK START

\$9.50 per person

Two scrambled eggs with diced ham and one hash brown patty. Served with toast and fruit preserves, with choice of coffee, tea, or milk.

COUNTRY BREAKFAST

\$10.50 per person

Four pancakes served with choice of one of the following meats: bacon, sausage links, or ham, with choice of coffee, tea, or milk.

FRANKENMUTH

FRENCH TOAST

\$12.95 per person

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

ADD A GLASS OF JUICE WITH ANY BREAKFAST:

Unlimited Refills...\$ 2.75

Choice of apple, cranberry, orange, and tomato

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

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



LIGHT LUNCH MENU

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

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP

ASSORTED SANDWICH TRAY (served buffet style)
\$16.00 per person

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

CHICKEN SALAD
\$11.75 per person

Chunky chicken salad with an array of fresh seasonal fruit, breadsticks, and butter.

CHEF'S SALAD
\$12.50 per person

Large tossed salad with julienne ham, turkey, and grated cheddar cheese with egg, tomato, cucumbers, and croutons. Served with ranch or French dressing and breadsticks and butter.

SOUP AND SANDWICH
\$13.50 per person

Cup of soup du jour with choice of one sandwich: chicken salad, tuna salad, sliced ham, turkey, or roast beef. Served on white or whole wheat bread, or a croissant with a pickle spear and potato chips.

CHICKEN CAESAR SALAD
\$13.50 per person

Tender strips of grilled chicken placed over our own Caesar salad mixture. Served with breadsticks and butter.

TURKEY or HAM WRAP SANDWICH
\$12.00 per person

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

LODGE BOXED LUNCHES (TO GO)
\$13.50 per boxed lunch

TURKEY CROISSANT

Croissant served with juicy slices of turkey breast, Swiss cheese, garnished with lettuce and sliced tomato.

HAM AND CHEESE CROISSANT

Croissant stacked with tender hickory smoked ham, lettuce, sliced tomato, and cheddar cheese.

TUNA CROISSANT

Croissant filled with tuna salad and lettuce.

VEGETARIAN CROISSANT

Croissant served with cheddar cheese, mushrooms, cucumber, lettuce, and sliced tomato.

OVEN ROASTED TURKEY WRAP SANDWICH

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

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

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



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

LUNCHES ARE NOT SERVED ON SUNDAYS
All food and beverage is subject to 17% gratuity and 6% sales tax.



LUNCHEON PLATE MENU

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

CHOOSE ONE OF THE FOLLOWING FOR YOUR GROUP

- FRANKENMUTH® CHICKEN**
\$17.50 per person
Two (2) pieces of World Famous Frankenmuth® Chicken served with homemade dressing, whipped potatoes, and piping hot gravy.
- SALMON BEURRE BLANC**
\$21.00 per person
6 oz. salmon filet seared to perfection served with herbed rice pilaf and vegetable du jour finished with a scallion beurre blanc sauce.
- JAGER SCHNITZEL**
\$17.50 per person
Boneless pork loin broiled and topped with our own special Bavarian mushroom sauce and served with french fries.
- CHICKEN A LA KING ON BISCUITS (Minimum of 15)**
\$13.00 per person
Chicken tossed in creamy white sauce with flaky biscuits.
- BAKED SWISS STEAK (Minimum of 12)**
\$17.50 per person
Baked Swiss steak in our tomato based sauce, served with whipped potatoes and brown gravy.
- BEEF TIPS WITH NOODLES (Minimum of 15)**
\$16.00 per person
Tenderloin tips in a succulent brown gravy, served over buttered egg noodles.
- VEGETARIAN PLATE**
\$17.50 per person
A blend of red quinoa, jasmine rice, and our own herbed rice stuffed into red peppers and topped with marinara sauce. This menu item is also gluten free.

CHILDREN'S MENU OPTIONS:

FRANKENMUTH® CHICKEN
\$9.75 per child
Apple sauce, a leg of World Famous Frankenmuth® Chicken, buttered corn, whipped potatoes and gravy, milk or soda, and chef's choice dessert.

CHICKEN FINGERS
\$9.00 per child
Apple sauce, breaded chicken fingers, french fries, milk or soda, and chef's choice dessert.

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

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

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

LUNCHEES ARE NOT SERVED ON SUNDAYS
All food & beverage is subject to 17% gratuity and 6% sales tax.



LUNCH EDELWEISS MENU

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

FRANKENMUTH® CHICKEN – 2 PIECES \$17.50	Served with Frankenmuth dressing, whipped potatoes and gravy, and vegetable du jour.
RYE REUBEN SANDWICH \$15.50	Corned beef, Swiss cheese, and sauerkraut on grilled Bavarian rye bread topped with homemade Thousand Island dressing, served with French fries.
CHICKEN CAESAR SALAD \$14.50	Crispy romaine lettuce, parmesan cheese, croutons, and slices of broiled chicken breast with rich and tangy Caesar dressing.
CERTIFIED ANGUS BEEF® BURGER \$14.50	A third pound grilled Certified Angus Beef® burger with your choice of topping served in a bun baked locally at the Bavarian Inn, served with French fries.
SALMON BEURRE BLANC \$21.00	6 oz. salmon filet seared to perfection served with herbed rice pilaf and vegetable du jour finished with a scallion beurre blanc sauce.
VEGETARIAN PLATE \$17.50	A blend of red quinoa, jasmine rice, and our own herbed rice stuffed into red peppers and topped with marinara sauce. This menu item is also gluten free.
ABOVE ENTREES INCLUDE:	Bavarian Inn creamy coleslaw or a cup of chicken noodle soup Garlic breadstick Coffee, tea, milk, or soda Chef's special dessert

All prices subject to 6% tax and 17% service charge

EDELWEISS MENU

FRANKENMUTH® CHICKEN – 3 PIECES \$21.50	Served with Frankenmuth dressing, mashed potatoes and gravy, and vegetable du jour.
JÄGER SCHNITZEL \$21.50	Boneless pork loin broiled and topped with our own Bavarian mushroom sauce served with vegetable du jour and potato cheese dumplings.
Two 5 OZ. SIRLOIN STEAKS \$26.00	Cooked to your liking and served with vegetable du jour and a baked potato.
SALMON BEURRE BLANC \$22.50	6 oz. salmon filet seared to perfection served with herbed rice pilaf and vegetable du jour finished with a scallion beurre blanc sauce.
VEGETARIAN PLATE \$21.50	A blend of red quinoa, jasmine rice, and our own herbed rice stuffed into red peppers and topped with marinara sauce. This menu item is also gluten free.
ABOVE ENTREES INCLUDE:	Garden salad with house dressing Garlic breadstick Coffee, tea, milk, or soda Chef's special dessert

All prices subject to 6% tax and 17% service charge



DINNER PLATE MENU

Served Plate Style – Max. 90 Persons

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

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

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

FRANKENMUTH CHICKEN \$21.50	Three pieces of our world famous Frankenmuth® Chicken, homemade dressing, whipped potatoes, Frankenmuth vegetables, and chicken gravy.
FRANKENMUTH COMBINATION \$22.50	Frankenmuth® Chicken and your choice of jaeger schnitzel, 5oz. sirloin steak, bratwurst or ham steak, Frankenmuth blend vegetables, and potato cheese dumplings.
CHICKEN NORMANDY \$25.00	<i>(Available September-December)</i> Broiled chicken breast, caramelized onion, bacon, and roasted apples with our house made cider cream sauce, roasted redskin potatoes, and vegetable du jour.
CHICKEN CORDON BLEU \$25.00	Swiss cream sauce, herb rice pilaf, and asparagus spears.

JARGER SCHNITZEL \$21.50	Broiled boneless pork loin, house made jaeger (hunters) sauce, potato cheese dumplings, and green beans amandine.
PORK NORMANDY \$22.50	Broiled pork loin, caramelized onions, bacon and roasted apples with our house made cider cream sauce, glazed carrots, and potato cheese dumplings.
NEW YORK STRIP STEAK (GF) \$33.00	10 oz. choice beef, glazed baby carrots, and a baked potato with toppings.
8 OZ TENDERLOIN FILET \$55.00	Charbroiled choice filet medium rare, red wine demi-glaze, chive fingerling potatoes, & asparagus.
SURF AND TURF (GF) \$60.00	6 oz. charbroiled choice tenderloin filet medium rare, matrie d'hotel butter, rock lobster tail, drawn butter, sea salt and olive oil smashed potatoes, and baby carrots.
SHRIMP SCAMPI (GF) \$23.50	Six shrimp in white wine butter sauce, red onion, garlic, herb rice pilaf, and sugar snap peas.
BAY OF FUNDY SALMON (GF) \$34.00	6 oz. filet, scallion buerre blanc, herb rice pilaf, and sugar snap peas.
WILD MUSHROOM STRUDEL \$25.00	Phyllo wrapped button, wild mushroom blend, Fontina and parmesan cheeses, red pepper cream, sautéed spinach, herb rice pilaf, haricot vert.
STUFFED RED PEPPERS (GF) \$21.50	A blend of red quinoa, jasmine rice, and our herbed rice stuffed into red peppers and topped with marinara sauce, served with our Chef's blend steamed vegetables.
LINGUINI MARINARA \$19.00	Tossed with broccoli, cauliflower, Frankenmuth blend vegetables, grilled tomato, and haystack onions.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



CHILDREN'S MENU OPTIONS

FRANKENMUTH CHICKEN \$9.75 Apple sauce, a leg of world famous Frankenmuth™ Chicken, buttered corn, whipped potatoes & gravy, milk or soda, and chef's choice dessert.

CHICKEN FINGERS \$9.00 Apple sauce, breaded chicken fingers, milk or soda, and chef's choice dessert.

DESSERT SELECTIONS

Choose one of the following for your group

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

CHERRIES JUBILEE 1 per guest Vanilla ice cream, house made cherries jubilee sauce flambeed in the room.

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

APPLE PIE 1.5 per guest

WHITE CHOCOLATE MINI CHEESECAKE House made with strawberry sauce.

1.5 per guest

All food and beverage is subject to 17% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.



BREAKFAST BUFFET

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

OMELET BUFFET
\$15.00 per person

Minimum of 15 persons and maximum of 50 persons
Omelets made to order in your meeting room, potato cheese dumplings, danish, yogurt, seasonal fresh fruit, coffee, tea or milk. Add baked ham carved in your meeting room or bacon or sausage links for an additional \$2.50 per person.

BREAKFAST BUFFET
\$12.25 per person

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

DELUXE
BREAKFAST BUFFET
\$15.25 per person

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

BRUNCH BUFFET
\$21.95 per person

Minimum of 40 persons – NO SUBSTITUTIONS
Baked ham carved in your room, scrambled eggs, fluffy pancakes, Frankenmuth® Chicken, Frankenmuth dressing, whipped potatoes and gravy, vegetable du jour.
A salad table including tossed salad with assorted toppings with Italian and ranch dressing, two seasonal salads, and breadsticks.
A dessert table featuring a seasonal fresh fruit tray, assorted baked goods, apfel strudel, chocolate mousse, and whipped cream. Your choice of coffee, tea, milk, or soda.

ADD A GLASS OF JUICE
WITH ANY BREAKFAST:
Unlimited Refills \$ 2.75

Choice of apple, cranberry, orange, and tomato

*Included potato may be upgrade to potato cheese dumplings for \$ 1.50 per person.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



COLD LUNCHEON BUFFET Minimum of 40 persons

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

COLD CUT BUFFET WITH SOUP
\$16.50 per person
Bavarian Inn Lodge's famous chicken noodle soup, sliced ham, turkey and roast beef, swiss and cheddar cheese, fresh garden vegetables with tangy dip, sliced tomatoes, lettuce, seasonal salad, cole slaw, cottage cheese, assorted breads and condiments, chef's choice dessert. Your choice of coffee, tea, milk, or soda.

SOUP AND SALAD BUFFET
\$15.50 per person
Bavarian Inn Lodge's famous chicken noodle soup, julienne strips of ham, turkey, shredded swiss and cheddar cheese. Mixed garden greens, Italian and ranch dressings, eggs, croutons, bacon bits, green peppers, tomato wedges, rolls and butter, chef's choice dessert. Your choice of coffee, tea, milk, or soda.

ADD A CUP OF SOUP TO YOUR BUFFET

Additional \$2.00 per person
Chicken noodle or soup du jour.

UPGRADE FROM CREAMY COLESLAW

\$0.50 per person additional
Tossed salad with Italian or ranch dressing.

UPGRADES FROM WHIPPED POTATOES

\$1.00 per person additional
Baked potatoes with assorted toppings.

\$1.00 per person additional
Potato cheese dumplings

HOT LUNCHEON BUFFET Minimum of 40 persons

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

\$17.50 per person
FRANKENMUTH® CHICKEN
Served with buttered noodles, whipped potatoes, & gravy.

\$12.75 per person
ITALIAN SPAGHETTI WITH MEATBALLS

\$13.75 per person
CHICKEN A LA KING WITH BUTTERMILK BISCUITS

\$18.00 per person
BAKED SWISS STEAK
Served with whipped potatoes and gravy.

\$15.75 per person
BAKED COD
Served with whipped potatoes and gravy.

\$17.00 per person
BEEF TIPS WITH BAVARIAN INN BUTTERED NOODLES

\$15.25 per person
FRESH ROASTED MARINATED PORK LOIN (CARVED)
Served with whipped potatoes and gravy.

\$15.75 per person
PASTA BUFFET
Includes spaghetti, fettuccini, and cheese tortellini with marinara, meat sauce, alfredo, and chicken alfredo sauce.

\$17.50 per person
FAJITA BUFFET
Grilled seasoned chicken breast, soft shell tortillas, Mexican rice, fire roasted peppers and onions, quesadilla blend cheese, diced tomatoes, shredded lettuce, black olives, guacamole and sour cream, chef's choice dessert. Your choice of coffee, tea, milk, or soda.

HOT LUNCHEON ENTREES INCLUDE:

Bavarian Inn creamy coleslaw, vegetables, breadsticks and butter. Your choice of coffee, tea, milk, or soda.
Chef's choice dessert.

Additional \$2.50 per person
ADD AN ADDITIONAL ENTRÉE TO YOUR HOT LUNCH BUFFET
Carved baked hickory smoked ham, grilled bratwurst with sauerkraut, carved Black Angus round beef roast, or carved smoked turkey breast.

All food and beverage is subject to 17% gratuity and 6% sales tax.

All food and beverage is subject to 17% gratuity and 6% sales tax.



ROSSTAL DINNER BUFFET

Minimum of 40 persons
Dinner Buffet is served from 11 a.m. - 9 p.m.

ENTRÉE

Frankenmuth® chicken, whipped potatoes and gravy, buttered noodles, breadsticks and butter.

VEGETABLE (SELECT TWO)

Green beans amandine, peas and mushrooms, buttered corn, glazed baby whole carrots, Malibu blend, or Frankenmuth blend.

R DB1 FRANKENMUTH® CHICKEN.....\$23.50

SALAD

Lodge salad with house dressing.

DESSERT

Bavarian Inn torte.

BEVERAGES

Coffee, tea, milk, or soda.

GUNZENHAUSEN DINNER BUFFET Minimum of 40 persons

SALAD (SELECT ONE)

Lodge salad with house dressing, Caesar salad, or Mandarin orange salad.

ENTRÉES

Frankenmuth® Chicken with your choice of
Carved baked hickory smoked ham
Carved marinated roasted pork loin
Grilled bratwurst with sauerkraut
Carved Black Angus Round beef roast
Smoked beef brisket

Baked cod with herbed butter
Carved smoked turkey breast
Jaeger Schnitzel with mushroom sauce
Baked rigatoni with Italian sausage
Breadsticks and butter

ACCOMPANIMENTS (SELECT THREE)

Whipped potatoes, herbed baked redskin potatoes, Bavarian Inn buttered noodles, Bavarian Inn spaetzle, Frankenmuth Bavarian Inn Dressing and Gravy, or rice pilaf.

VEGETABLES (SELECT TWO)

Green beans amandine, peas and mushrooms, buttered corn, glazed baby whole carrots, Malibu blend, Frankenmuth blend, or Bavarian Inn blau kraut (blue cabbage).

DESSERT (SELECT ONE)

Apfel strudel, cherry strudel, Frankenmuth rum torte (strawberry), hot fudge over French vanilla ice cream, pecan pie, or apple pie.

BEVERAGES

Coffee, tea, milk, or soda.

G DB2 FRANKENMUTH® CHICKEN PLUS ONE ADDITIONAL ENTRÉE.....\$26.00
G DB3 FRANKENMUTH® CHICKEN PLUS TWO ADDITIONAL ENTRÉES.....\$27.00
G DB4 FRANKENMUTH® CHICKEN PLUS THREE ADDITIONAL ENTRÉES.....\$28.00
G DB5 FRANKENMUTH® CHICKEN PLUS PRIME RIB.....\$29.50
G DB6 FRANKENMUTH® CHICKEN WITH PRIME RIB PLUS ONE ADDITIONAL ENTRÉE....\$30.50

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.

MUNICH DINNER BUFFET

Minimum of 40 persons

HORS D'OEUVRES

Around the world cheese board and vegetable tray with tangy dip during social hour (maximum one hour serving).

SALAD PREPARED IN YOUR ROOM (SELECT ONE)

Lodge salad with house dressing, Caesar salad, cranberry almond salad, cherry pecan salad or mandarin orange salad.

ENTRÉES

Frankenmuth® Chicken with your choice of:
Carved baked hickory smoked ham
Carved marinated roasted pork loin
Carved kassler rippchen
Grilled bratwurst with sauerkraut
Carved Black Angus Round beef roast
Wiener schnitzel (breaded veal)
Carved smoked turkey breast
Baked cod with herbed butter
Filet of baked salmon

Smoked beef brisket
Barbequed St. Louis style pork ribs
Jaeger schnitzel with mushroom sauce
Bavarian Inn sautéed chicken livers
Pork tenderloin forestiere (prepared in your banquet room) – requires rice pilaf as one of the accompaniments
Breadsticks and butter

ACCOMPANIMENTS (SELECT THREE)

Whipped potatoes, herbed baked redskin potatoes, Bayerischer potatoes, Franconian potatoes, smashed yukon gold potatoes with garlic, Bavarian Inn buttered noodles, Bavarian Inn spaetzle, Frankenmuth Bavarian Inn Dressing and Gravy, or rice pilaf.

VEGETABLES (SELECT TWO)

Green beans amandine, peas and mushrooms, buttered corn, glazed baby whole carrots, Malibu blend, Frankenmuth blend, ginger garlic green beans, Bavarian Inn blau kraut (blue cabbage), broccoli with cheese sauce or green beans marinara.

DESSERT (SELECT ONE)

Apfel strudel, cherry strudel, Frankenmuth rum torte (strawberry), pecan pie, apple pie, hot fudge mixed with Kahlúa over peppermint stick ice cream, hot fudge with raspberries & raspberry vodka flambéd & served over French vanilla (prepared in your room) ice cream, flaming cherries jubilee or bananas foster flambé over French vanilla ice cream.

BEVERAGES

Coffee, tea, milk, or soda.

M DB2 FRANKENMUTH® CHICKEN PLUS ONE ADDITIONAL ENTRÉE.....\$31.00
M DB3 FRANKENMUTH® CHICKEN PLUS TWO ADDITIONAL ENTRÉES.....\$32.00
M DB4 FRANKENMUTH® CHICKEN PLUS THREE ADDITIONAL ENTRÉES.....\$33.00
M DB5 FRANKENMUTH® CHICKEN PLUS PRIME RIB.....\$34.50
M DB6 FRANKENMUTH® CHICKEN WITH PRIME RIB PLUS ONE ADDITIONAL ENTRÉE.....\$35.50

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MIX & MINGLE MENU - TIER ONE (\$25.50 per person)

Minimum of 50 persons

STATION 1

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

STATION 2

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

DESSERT

Cherries jubilee over vanilla ice cream
Prepared in the room and served to each guest

BEVERAGES

Coffee, tea, milk, or soda

Add sautéed chicken livers prepared in the room for only \$1.25 per person.

Add homemade spaetzle prepared in the room for only \$1.00 per person.

Add our Lodge salad with house dressing for only \$1.00 per person.

MIX & MINGLE MENU - TIER TWO (\$27.50 per person)

Minimum of 50 persons

STATION 1

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

STATION 2

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

STATION 3

Carved Black Angus roast round of beef
Herbed baked redskin potatoes
Buttered corn
Deutschland rolls

DESSERT

Cherries jubilee over vanilla ice cream
Prepared in the room and served to each guest

BEVERAGES

Coffee, tea, milk, or soda

Add sautéed chicken livers prepared in the room for only \$1.25 per person.

Add our Caesar salad for only \$1.00 per person.

Add a Bavarian Inn Lodge torte and buttermints to your cherries jubilee for only \$1.00 per person.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.

MIX & MINGLE MENU - TIER THREE (\$30.00 per person)

Minimum of 75 persons

STATION 1

Frankenmuth® Chicken
Carved marinated roasted pork loin
Frankenmuth Bavarian Inn dressing
Gravy
Whipped potatoes
Malibu blend vegetables
Deutschland rolls

STATION 2

Linguini alfredo prepared in the room
Baked cod with herbed butter
Green bean amandine
Buttered corn
Garlic breadsticks

STATION 3

Beef teriyaki stir-fry prepared in the room
Rice pilaf
Fortune cookies

DESSERT

Cherries jubilee over vanilla ice cream
Prepared in the room and served to each guest

BEVERAGES

Coffee, tea, milk, or soda

Add sautéed chicken livers prepared in the room for only \$1.25 per person.

Add either our Lodge salad, Caesar salad or Mandarin orange salad for only \$1.00 per person.

Add homemade spaetzle prepared in the room for only \$1.00 per person.

Add a Bavarian Inn Lodge torte and buttermints to your cherries jubilee for only \$1.00 per person.

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Menu prices are guaranteed 60 days prior to arrival.



MIX & MINGLE MENU - TIER FOUR (\$31.50 per person)

Minimum of 75 persons

STATION 1

Carved tenderloin of beef
Au Jus
Bavarian Inn blau kraut (blue cabbage)
Bavarian Inn spaetzle
Frankenmuth blend vegetables
Garlic breadsticks

STATION 2

Pork pot stickers
Vegetable stir fry medley prepared
in the room
Rice pilaf
Fortune cookies

DESSERT

Cherries jubilee over vanilla ice cream (prepared in the room) and served to each guest

BEVERAGES

Coffee, tea, milk, or soda.

Add either our Lodge salad, Caesar salad or Mandarin orange salad for only \$1.00 per person.

Add a delicious Bavarian Inn Lodge torte, homemade apple strudel, or fresh fruit tray with dip and buttermints to your cherries jubilee for only \$2.00 per person.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.

MIX & MINGLE MENU - TIER FIVE (\$30.50 per person)

Minimum of 75 persons

STATION 1

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

SELECT TWO ADDITIONAL STATIONS

STATION 2

Carved Certified Angus prime rib of beef
Herbed baked redskin potatoes
Broccoli & cauliflower florets
Cheddar garlic biscuits

STATION 3

Baked cod with herbed butter
Linguini marinara
Green beans amandine

DESSERT

Cherries jubilee over vanilla ice cream (prepared in the room) and served to each guest

BEVERAGES

Coffee, tea, milk, or soda

Add either our Lodge salad, Caesar salad or Mandarin orange salad for only \$1.00 per person.

Add a delicious Bavarian Inn Lodge torte, homemade apple strudel, or fresh fruit tray with dip and buttermints to your cherries jubilee for only \$2.00 per person.

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THEME BUFFETS

PICNIC BUFFET
\$18.50 per person

*With German bratwursts
& sauerkraut on fresh rolls
\$20.50 per person*

GERMAN BUFFET
\$28.50 per person

*With a bottle of
Hofbrauhaus Bier
from Germany \$31.50*

HAWAIIAN BUFFET
\$30.50 per person

With polyester leis \$31.50

WESTERN BUFFET
\$30.00 per person

*With bandanas \$32.00
With straw western
hats \$30.00*

CHICKEN AND STEAK B.B.Q.
\$30.00 per person

MINI BAVARIAN FESTIVAL
\$28.50 per person

*With Bavarian style
hats \$32.50*

Quarter pound hamburgers with freshly baked buns, shredded lettuce, sliced garden tomatoes, sliced swiss and cheddar cheese, Michigan baked beans, homemade potato salad, cole slaw, fresh vegetable tray with jumbo black olives, pickles, and our own special tangy dip. Assorted cookies. Drinks include coffee, tea, milk, or soda.

Frankenmuth® Chicken, wiener schnitzel (breaded veal), kassler rippchen (smoked pork), Bavarian Inn Buttered Noodles, whipped potatoes and gravy, green beans with bacon, blau kraut, Lodge salad with house dressing, breadsticks and butter, and apfel strudel. Drinks include coffee, tea, milk, or soda.

Frankenmuth® Chicken, pineapple chicken strips with coconut, fried shrimp pieces, carved roast pork, stir fry vegetables, Cantonese fried rice, baby whole potatoes, shrimp and crab cocktail, breadsticks and butter, and Bananas Foster Flambé over French vanilla ice cream. Drinks include coffee, tea, milk, or soda.

Frankenmuth® Chicken, St. Louis style pork ribs, deep fried catfish strips, Michigan baked beans, buttered corn, herbed redskin potatoes, green beans with bacon, cole slaw, seasonal salad, garlic cheddar biscuits, and apple pie. Drinks include coffee, tea, milk, or soda.

Frankenmuth® Chicken, 5 oz. sirloin steak, baked potato with assorted toppings, buttered corn, relish tray, cole slaw, cottage cheese, potato salad, garlic cheddar biscuits, and chef's choice dessert. Drinks include coffee, tea, milk, or soda.

Frankenmuth® Chicken, sauerbraten (marinated beef with sweet & sour sauce), Frankenmuth dressing, whipped potatoes and gravy, grilled Bavarian bratwurst and saurekraut, Bavarian Inn buttered noodles, green beans with bacon, Lodge salad with house dressing, breadsticks and butter, and apfel strudel. Drinks include coffee, tea, milk, or soda.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.

PERSONAL TOUCH

A member of our staff will prepare these items
In your dining room especially for you and your guests

BBQ Fountain
\$6.50 per person

A costumed attendant will assist your guests with this unique offering. Items for dipping include pieces of bratwurst, boneless chicken wings, French fries, and meatballs. Served with Bavarian Inn creamy coleslaw & our homemade ranch dressing.
1 hour serve time – Minimum of 75 people.

SPECIALTY ENTRÉES
Additional \$4.00 per person

Seafood fettuccini alfredo flambé: fresh shrimp, scallops and crab meat, flambéed before your eyes. Blended together with our house made alfredo sauce.

*Linguine with meatless marinara sauce: A great vegetarian dish.
Additional \$2.00 per person*

SALAD BUFFET
Additional \$4.00 per person

Tossed salad with ranch or Italian dressings, iced garden vegetables with tangy dip, Frankenmuth cheese spread with crackers, coleslaw, cranberry relish, jello mold, and pasta salad.

SWEET ENDINGS BUFFET

Chocolate fountain with mini cream puffs, rice krispie squares and strawberries. Bavarian Inn cheesecake squares with strawberry sauce, pumpkin squares & buttermints.

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

Additional \$6.95 per person with a meal (as a substitute for dessert).

Additional \$7.95 when ordered without a scheduled meal.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



BUTLER STYLE HORS D'OUVRES MENU

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

OBERFRANKEN OPTION	Fried button mushrooms (50 pieces) Brats with mustard dip (50 pieces) <i>Offered on one tray</i> Phyllo delights (50 pieces) Oriental style chicken on a stick (50 pieces)
MITTELFRAKEN OPTION	Oriental style chicken on a stick (50 pieces) Ham rollups (50 pieces) Deviled eggs (50 pieces) <i>Offered on one tray</i> Cucumber melon canapés (50 pieces)
UNTERFRANKEN OPTION	Deviled eggs (50 pieces) Celery hearts with bleu cheese (50 pieces) <i>Offered on one tray</i> Asparagus ham rouladen (50 pieces) Assorted cheese cubes (100 pieces) <i>Offered on one tray</i>

PARTY TRAYS

Seasonal Fresh Fruit Tray with Brandied Dip

\$56.00 (serves 25 guests) \$100.00 (serves 50 guests) \$175.00 (serves 100 guests)

Fresh Vegetable Tray with Tangy Dip

\$56.00 (serves 25 guests) \$100.00 (serves 50 guests) \$175.00 (serves 100 guests)

Around the World Cheese Board

Brie, gouda, cheddar, colby jack, & havarti, served with assorted crackers.

\$80.00 (serves 25 guests) \$145.00 (serves 50 guests) \$265.00 (serves 100 guests)

Bavarian Platte \$120.00

Bologna, jagdwurst, sliced ham, summer sausage, swiss and cheddar cheese

*Austrian Platte \$110.00

Sliced ham, sliced turkey breast, sliced roast beef, cheddar and swiss cheese

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

*1/2 size Austria Platte is available (serves approximately 20 persons) for \$55.00.

All food and beverage is subject to 17% gratuity and 6% sales tax.

Menu prices are guaranteed 60 days prior to arrival.

SPECIALTY HORS D'OUVRES

Prime Rib of Beef (Certified Angus Beef) for 75 people \$395.00

Au jus, horseradish, German style mustard, and silver dollar rolls

Fresh Roast Beef (Black Angus Beef) for 40 people \$170.00

Au jus, horseradish, German style mustard, and silver dollar rolls

Smoked Turkey Breast for 40 people \$200.00

German style mustard, mayonnaise and silver dollar rolls

Beef Tenderloin for 25 people \$250.00

Au jus, German style mustard, and silver dollar rolls

Boneless Smoked Ham for 50 people \$200.00

German style mustard, mayonnaise, and silver dollar rolls

Fresh Roast Pork for 60 people \$170.00

Au jus, horseradish, German style mustard, and silver dollar rolls

Smoked Beef Brisket for 60 people \$300.00

Mouthwatering beef brisket hardwood smoked for a delicious flavor.

Served with Kentucky style BBQ sauce and garlic cheddar biscuits.

OTHER HORS D'OEUVRES

Apfel Strudel

Dessert of Germany, served with caramel sauce \$90.00 (50 pieces)

Banana Bread

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

Potato Chips \$13.00 per pound

Spinach Dip with Rye Bread Squares & Crackers \$55.00 (serves 40)

Mini Pretzel Twists \$12.00 per pound

Mixed Nuts \$22.00 per pound

Gourmet Onion Dip (complements chips)

\$9.00 per pint

Butter Mints \$13.00 per pound

Gardettos \$13.00 per pound

Tortilla Chips with Salsa \$17.00 per pound

Homemade Seasoned Potato Chips

\$9.00 per pound

All food and beverage is subject to 17% gratuity and 6% sales tax.

Menu prices are guaranteed 60 days prior to arrival.



COLD HORS D'OUVRES

Minimum quantity served - 50 pieces

FINGER SANDWICHES \$110.00

Egg salad, tuna salad, ham salad, and chicken salad sandwiches on petite croissants. Great for meetings and special functions.

CELERY HEARTS WITH BLEU CHEESE \$60.00

Celery hearts stuffed with bleu cheese filling.

PHYLLO DELIGHTS \$75.00

Light and crispy mini phyllo shells filled with your choice of two fillings: chicken salad, tuna salad, or ham salad.

SALMON EN PHYLLO \$125.00

Crispy phyllo cups filled with smoked salmon and garnished with an herb cream cheese, chive, and a caper berry.

DEVILED EGGS \$50.00

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

SALAMI PAUPIETTES \$50.00

Cone shaped slice of salami filled with cream cheese.

ASPARAGUS HAM ROULADEN \$50.00

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

HAM ROLLUPS \$50.00

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

SUMMER SAUSAGE ROLLS \$55.00

Filled with cheddar cheese.

BARBEQUE PORK CANAPÉS \$80.00

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

CUCUMBER MELON CANAPÉS \$85.00

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

ROAST TENDERLOIN ON FRENCH BAGUETTE \$150.00

Thyme and rosemary roasted beef tenderloin sliced and chilled, placed atop French baguette crustini enriched with horseradish cream sauce and French cut scallions.

BOURBON SHRIMP ON RYE CRUSTINI \$76.00

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

JUMBO SHRIMP \$100.00

Jumbo shrimp on ice served with cocktail sauce.

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

SAUSAGE AND CHEESE TRAY \$145.00 (serves 30)

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

POACHED WHITEFISH WITH MUSTARD CURRY REMOULADE \$ 95.00 (serves 25)

CHEESE SPREAD \$25.00 (serves 10)

Garlic cheese spread served with crackers. *

*Represents items that can be replenished easily.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



HOT HORS D'OUVRES

Minimum quantity served - 40 pieces

LAMB LOLLIPOPS \$248.00

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

REUBEN EGG ROLLS \$70.00

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

FRANKENMUTH COCKTAIL FRANKS \$70.00

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

CHICKEN STRIPS \$78.00

Lightly breaded and deep fried served with honey mustard sauce.

1/2 OUNCE SWEDISH MEATBALLS \$40.00

Tasty meatballs in mushroom cream sauce.

1/2 OUNCE BARBECUED MEATBALLS \$40.00

Our own spicy BBQ sauce.

BARBECUED BRATWURST \$64.00

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

POTATO CHEESE DUMPLINGS \$40.00

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

BAVARIAN INN CHICKEN LIVERS \$150.00 (per 100)

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

Selections priced in quantities of 40 pieces

Additional items ordered in quantities of 10 pieces.

WING DINGS \$64.00

Crunchy mouthwatering chicken wing dings served with buffalo and ranch dipping sauces.

MOZZARELLA CHEESE STICKS \$48.00

Served with ranch dressing and pizza sauce.

ORIENTAL STYLE CHICKEN ON A STICK \$116.00

Baked to perfection and served with sesame garlic sauce.

FRIED BUTTON MUSHROOMS \$40.00

Batter fried button mushrooms.

SMOKED BRISKET SLIDERS \$82.00

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

PORK POT STICKERS \$50.00

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

TRADITIONAL PIZZAS

12" Pepperoni Pizza (12 pieces) \$11.25*

12" Deluxe Pizza (12 pieces) – Three toppings of your choice \$15.25*

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

*Represents items that can be replenished easily.

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



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 \$310.00

Samual Adams, Blue Moon, Michelob Ultra, Angry Orchard

Import \$310.00

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

Domestic \$250.00

Budweiser, Bud Light, Bavarian Inn Dark, Coors Light, Miller Lite

AVAILABLE BY THE BOTTLE (12 oz.)

Craft Beers \$5.50

Founder's All Day IPA, Alaskan Amber Ale, Bell's Two Hearted Ale, Short's Soft Parade, Atwater Vanilla Java Porter

Imported

LaBatts \$3.75

Corona \$4.50

Heineken, Becks, Stella Artois \$5.00

Hofbräuhaus (Munich). Hofbräu Hefeweizen 16 oz. \$6.00

Domestic

Budweiser, Bud Light, Miller Lite, Coors, Coors Light \$3.75

Michelob Light, Michelob Ultra, Killians Red \$4.00

Sam Adams Boston Lager, Angry Orchard, Mike's Hard Lemonade \$5.00

Non-alcoholic beer \$5.00

O'Douls, Haack Beck

WINES

5 - 5 oz. GLASSES PER BOTTLE

WHITE WINES

Piesporter - Bavarian Inn Michelsberg Medium Dry & Fruity \$28.00 btl

Riesling - Bavarian Inn Delicate and refreshing, with a hint of sweetness \$28.00 btl

Liebfraumilch - Bavarian Inn Supple, medium full-bodied, slightly sweet \$28.00 btl

Chardonnay - Salmon Creek Dry, full-bodied with apple and pear flavors \$22.00 btl

Chardonnay - Hayes Elegant, fruity, and mellow \$35.00 btl

Pinot Grigio - Hayes Citrus, melon, and tropical flavors \$35.00 btl

Moscato - Crane Lake Crisp, sweet, and refreshing \$22.00 btl

BLUSH WINES

White Zinfandel - Salmon Creek Pleasantly crisp with a fruity finish \$22.00 btl

Grand Traverse Cherry Riesling Semi-dry with a hint of cherry flavor \$28.00 btl

RED WINES

Red Currant - Bavarian Inn Swet, fruity Domestic wine \$28.00 btl

Cabernet - Salmon Creek Dry, rich, full bodied with berry and spice flavors \$22.00 btl

Cabernet - Hayes Deep Currant flavor that is earthy at the finish \$35.00 btl

Merlot - Salmon Creek Dry, medium body \$22.00 btl

Merlot - Hayes \$35.00 btl

Cranberry - Bavarian Inn Very sweet with a distinct cranberry flavor \$28.00 btl

Shiraz - Oak Grove Rich, bold spice flavor, full bodied \$28.00 btl

Pinot Noir - Salmon Creek \$22.00 btl

Hayes Red Blend \$35.00 btl

CHAMPAGNE

6 - 4 oz. SERVINGS PER BOTTLE

Dom Perignon \$250.00

Mumm's Brut \$60.00

Korbel Champagne Brut \$40.00

Medium dry champagne blended with California grapes

Asti Spumante \$40.00

Bavarian Inn Lodge Champagne \$22.00

St Julian's White Grape Sparkling Juice \$15.00

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

All food and beverage is subject to 17% gratuity and 6% sales tax.
Menu prices are guaranteed 60 days prior to arrival.



LIQUORS

GIN

House \$50.00
Tanqueray \$70.00
Bombay Sapphire \$75.00

SCOTCH

House \$60.00
Johnnie Walker Red \$75.00
Chivas \$80.00
Johnnie Walker Black \$90.00
Glenfiddich \$100.00

PUCKERS

Sour Apple \$50.00
Peach \$50.00
Grape \$50.00
Cherry \$50.00
Watermelon \$50.00

MIXES:

Sierra Mist, Tonic, Soda, Pepsi, Diet Pepsi, and Ginger Ale \$6.95 pitcher (60 oz.)

Orange, cranberry, pineapple juice and Bloody Mary mix \$10.75 pitcher (60 oz.)

Sweet and dry vermouth \$13.00 per Bottle

Red Bull \$3.50 per can

RUM

House \$50.00
Bacardi \$60.00
Captain Morgan's Rum \$60.00
Malibu Rum \$60.00

WHISKEY

House \$50.00
Seagrams 7 \$60.00
Canadian Club \$60.00
Fireball \$70.00
Crown Royal \$75.00
Jack Daniels \$75.00

BOURBON

Jim Beam \$60.00
Makers Mark \$75.00
Bulleit \$75.00

VODKA

House \$50.00
Absolut \$70.00
Stolichnaya \$70.00
Grey Goose \$75.00
Tito's \$70.00

TEQUILA

House \$50.00
Jose Cuervo \$70.00
Patrón \$180.00
Cabo Wabo \$125.00

SCHNAPPS

Peach \$50.00
Peppermint \$50.00
Cinnamon \$50.00

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

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

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

PREMIUMS & CORDIALS

Amaretto Di Saronno \$70.00 per bottle

B & B DOM \$75.00 per bottle

Bailey's Irish Cream \$75.00 per bottle

Christian Brothers Brandy \$50.00 per bottle

Courvoisier \$75.00 per bottle

Drambuie \$75.00 per bottle

Frangelico \$70.00 per bottle

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

BAR SET UPS FOR HOSPITALITY SUITES

Approx. 30-40 people - \$65.00

50 -10 oz plastic cups

2- 1 liter bottle tonic

1- 2 liter bottles Slice

6 limes-cut in wheels

1- 2 liter bottle Squirt

1 liter Bloody Mary mix

1 lemon-cut in twists

1- 2 liter bottle Vernors

1 liter orange juice

20 lbs. cubed ice

1- 2 liter bottle Pepsi

1 liter water

2- 1 liter bottle soda

2- 2 liter bottles Diet Pepsi

ICE DELIVERY TO GUESTROOMS

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

All food and beverage is subject to 17% gratuity and 6% sales tax. Menu prices are guaranteed 60 days prior to arrival.



HOUSE PUNCH BOWLS

Fruit Punch (Non-alcoholic) \$50.00

A refreshing citrus blend of orange juice, strawberry flavoring, grenadine, and lemon-lime soda.

Seven & Seven or Seven & Squirt \$75.00

Screwdriver \$75.00

Orange juice and vodka

Cold Duck (Champagne) Punch \$85.00

Sweet white port wine, sparkling champagne, sugar, and a touch of lemon

Fuzzy Navel \$75.00

Peach schnapps and orange juice

Mimosa \$85.00

Orange juice and champagne

Hawaiian Heaven \$85.00

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

NON-ALCOHOLIC BAR PACKAGE

\$6.50 per person for a up to a 6 hour serving

\$2 per person per additional hour

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

Assorted juices (cranberry, orange, & grapefruit)

2 non-alcoholic punch bowls of your choice:

Raspberry daiquiri, strawberry daiquiri, fruit punch, piña colada, strawberry colada, winter warm-up

Approx. 32-5 oz. Servings

Margarita Bowl \$85.00

Melon Breeze \$75.00

Melon liquor, triple sec, and margarita mix

Strawberry Daiquiri \$85.00

Without alcohol \$50.00

Piña Colada \$85.00

Without alcohol \$50.00

Bavarian Passion \$85.00

Coconut rum, orange juice, and cranberry juice

Mai Tai \$85.00

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

Strawberry Colada \$85.00

A mix of strawberry daiquiri and piña colada blended with rum

PARTY PALATTE PUNCH BOWLS - \$85.00

Approx. 32-6 oz. Servings

CREATE-YOUR-OWN CUSTOMIZED NAME

WHITE - Piña colada mix and rum

PINK - Strawberry mix, piña colada mix, and rum

RED - Strawberry daiquiri mix, and rum

ORANGE - Vodka, peach schnapps, orange, and cranberry juice

YELLOW - Citrus vodka, peach schnapps, and lemonade

GREEN - Melon liquor, triple sec, and margarita mix

BLUE - Blue curacao, orange vodka, and Sprite

INDIGO - Blue curacao, raspberry schnapps, pineapple juice, and Sprite

VIOLET - Blue curacao, cherry vodka, pomegranate, and cranberry juice

SEASONAL PUNCH BOWLS - \$85.00

Approx. 32-6 oz. Servings

Winter Warm Up

A spicy blend of cinnamon schnapps combined with piping hot cider

Sleigh Ride

Piping hot chocolate blended with peppermint schnapps

Jack-O-Lantern

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

Lorelei Egg Nog

Blend of triple sec, apricot brandy, egg nog, and nutmeg

Cider Egg Nog

Delicious flavor of egg nog and apple cider

Imperial Egg Nog

Blend of brandy, egg nog, and apricot brandy garnished with nutmeg

Rum Egg Nog

Non-alcoholic egg nog bowls \$50.00

Non-alcoholic low cal Holly Nog \$50.00



PARTY ADDITIONS

Ask your event coordinator for more details

PARTY FAVORS:

You choose the box or wrap and ribbon color for each item to accent your event

TRUFFLES

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

1 boxed piece \$2.25 each | 2 boxed pieces \$3.50 each | 3 boxed pieces \$4.75 each

Pretzel Rods \$2.25 each

Dipped in dark, milk, or white chocolate.

Drumsticks \$2.50 each

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

Gourmet Turtle Apples \$7.00 each

Granny Smith apples wrapped in caramel & pecans then dipped in chocolate.

Bavarian Soft Pretzel with Mustard \$3.50 each

WINE & CHAMPAGNE SPLITS*

Bosca Verdi Raspberry Sparkletini \$3.99 each

Allure: Bubbly Pink Moscato, Bubbly Peach or Bubbly Moscato \$6.49 each

Asti Spumante \$10.99 each

*Requires a minimum of 4 weeks notice for ordering

*BAVARIAN INN RESTAURANT GIFT BASKETS

Option #1

½ pound caramel corn

Gourmet turtle apple

\$12.50 with gift wrap

\$15.75 with basket &

gift wrap

Option #2

Stollen bread

Bavarian Inn bread knife

Half pint of homemade

preserves

\$19.00 with gift wrap

\$26.00 with basket &

gift wrap

Option #3

Gourmet turtle apple

½ pound of chocolate turtles

½ pound of assorted truffles

4 assorted chocolate pretzel

rods

\$30.00 with gift wrap

\$36.00 with basket & gift wrap

*You choose the wrap and ribbon color for each item to accent your event.

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

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

A costumed attendant will assist your guests with this ultimate indulgence.

Items for dipping include

Fresh strawberries, fresh chunks of pineapple, jumbo marshmallows, mini cream puffs, Rice Krispie Treats

Large fountain \$395 serves up to 150 guests + \$1.00 per person for dipping items**

\$50 per additional 50 guests for chocolate + \$1.00 per person for dipping items**

Small fountain \$250 serves up to 75 guests maximum + \$1.00 per person for dipping items**

**If purchasing the chocolate fountain without a scheduled meal, the cost per person increases to \$1.50 for dipping items

BBQ FOUNTAIN - \$6.50 PER PERSON - MINIMUM OF 75 PEOPLE - 1 HOUR SERVE TIME

A costumed attendant will assist your guests with this unique offering.

Items for dipping include

Pieces of bratwurst, boneless chicken wings, French fries, meatballs

Served with Bavarian Inn creamy coleslaw & our homemade ranch dressing

**CAKE CENTERPIECES - \$32.00 EACH - SERVES UP TO 10 GUESTS

Adorn your guests' tables with a beautiful cake centerpiece.

Choose from a 3 layer 6 inch cake or a 2 layer 9 inch cake with a simple, elegant border

Cake flavors include chocolate or white chiffon

Filling flavor choices are strawberry, cherry, raspberry, or orange

Cakes can be finished off with a touch of color and either a personalized monogram or a decorative gum paste floral spray

**Three weeks notice is required when ordering the cake centerpieces.

CREATE-YOUR-OWN GOURMET COFFEE

Regular and decaffeinated coffee

Alcoholic flavorings include Baileys and Kahlúa

Non-alcoholic flavorings include vanilla, sugar free vanilla, or hazelnut

With cream or whipped cream

\$150.00 for up to 50 guests for a half hour serve time - \$50.00 per additional 50 guests

Each additional half hour serve time is \$50.00 per 50 guests.

Add 50 pieces of assorted dark and milk chocolates on a silver tray for \$30.00.

Minimum order of 50 pieces. Additional chocolates can be ordered in increments of 25 pieces for \$15.00.

Assorted chocolates include a mixture of caramels, turtles, peanut clusters, and white chocolate pretzels.

All food and beverage is subject to 17% gratuity and 6% sales tax.



FRANKENMUTH CHEESE HAUS GIFT BASKETS

Ask your event coordinator for more details.

- OPTION #1** Frankenmuth bottled water, a piece of gourmet fudge, & a bag of Cheese Haus gourmet pretzels.
\$9.00 with gift wrap & bow
- OPTION #2** Frankenmuth bottled water, garlic cheese spread, crackers, & a cheese spreader.
\$13.00 with gift wrap & bow
- OPTION #3** *This basket contains all Michigan made products.*
\$20.00 with gift wrap & bow
Bavarian Inn strawberry rhubarb jam, Bavarian Inn chicken seasoning, Papa Tiny's gourmet caramel corn, & Uncle Bob's mild all purpose sauce.
- OPTION #4** Bacon cheddar cheese spread, garlic cheese spread, crackers, 8 oz. beef summer sausage, & 2 pieces of gourmet fudge.
\$24.00 with gift wrap & bow
- OPTION #5** Bacon cheddar cheese spread, garlic cheese spread, port wine cheese spread, ½ lb. of colby-jack cheese, crackers, bagel chips, 8 oz. beef summer sausage, & 2 pieces of gourmet fudge.
\$32.00 with gift wrap & bow
- OPTION #6** Bacon cheddar cheese spread, ½ lb. of colby-jack cheese, garlic cheese spread, port wine cheese spread, crackers, 12 oz. beef summer sausage, Michigan made beef jerky, & a piece of gourmet fudge.
\$40.00 with gift wrap & bow
- OPTION #7** Sharp cheddar cheese spread, garlic cheese spread, port wine cheddar spread, bacon cheddar spread, horseradish cheese spread, vegetable cheese spread, 8 oz. beef salami sausage, bagel chips, crackers, & a piece of gourmet fudge.
\$43.00 with gift wrap & bow



CHEESE HAUS SNACK - \$15

A bag of Cheese Haus gourmet pretzels & Cheese spread.

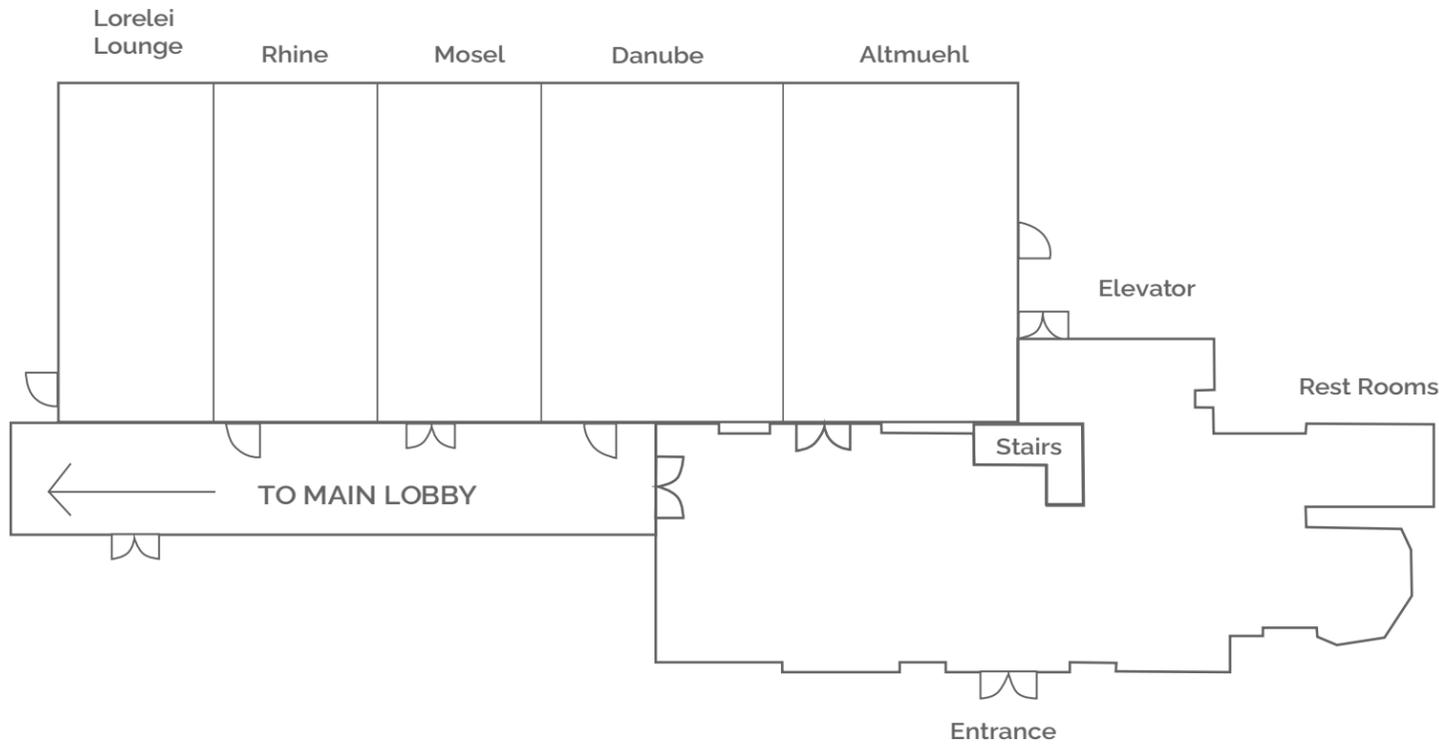


THE WORKS - \$25

Cheese spread, crackers, Troll sausage, cutting board, & knife.

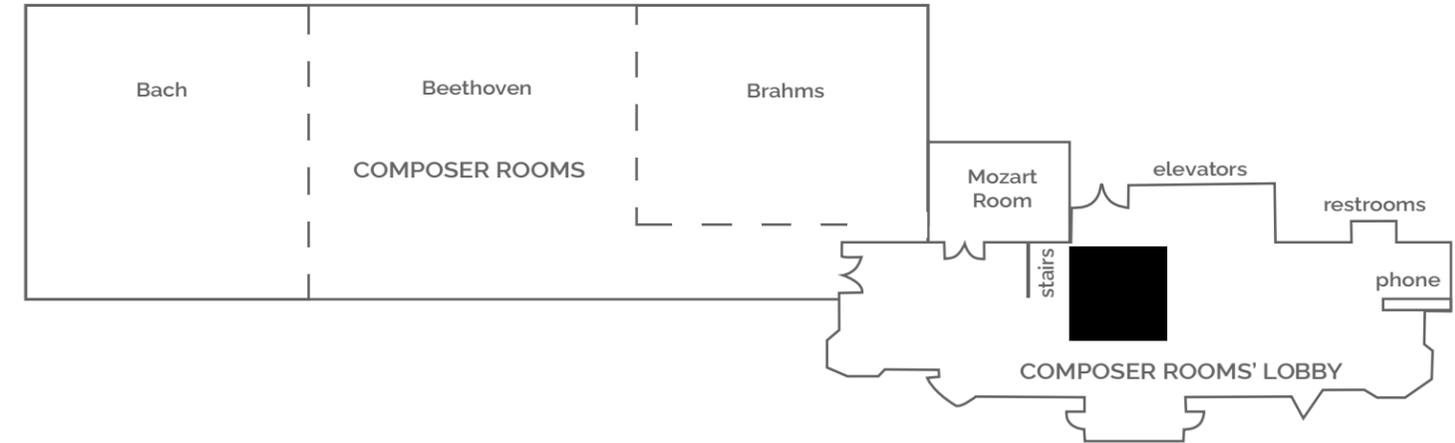


MAP & CAPACITY OF RIVER ROOMS, LOUNGE, & COURTYARD



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

MAP & CAPACITY OF COMPOSER ROOMS



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

