The Inn at Harbor Shores
Meeting & Events

We value the history of this place, the traces of what existed, and what we can bring forward into today. A place where everyone is welcomed on one of the oldest harbors in the Great Lakes.

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www.innatharborshores.com

800 Whitwam Drive | St. Joseph MI

Your event, perfectly tailored...

The Inn at Harbor Shores is committed to helping you tailor your meeting, corporate event, or retreat down to the very smallest detail... while dreaming big with leisure activities and team building. When you choose The Inn at Harbor Shores, you choose top notch service, unmatched culinary flavors, and old-world hospitality.

The Inn emulates an over-scaled lakeside cottage influenced by the classic coastal architecture of late 19th and early 20th century Lake Michigan hotels while embracing 21st century conveniences and amenities. It features views of the Public Jack Nicklaus Harbor Shores Golf Course, the St. Joseph and Paw Paw Rivers, and Lake Michigan. Whether dining at Plank's Tavern on the porch, enjoying cocktails on the balcony of the Harborview Ballroom, or stepping out onto one of the 92 guestroom balconies, guests are sure to marvel at the beauty of Michigan's Great Southwest.

Located on the second floor of The Inn at Harbor Shores, The Spa faces Harbor Shores Golf Course and features a variety of services such as manicures, pedicures, massages, a selection of facials, and more. Rounding out a guest's experience are luxurious changing rooms, an infrared sauna, and an elegant relaxation space.

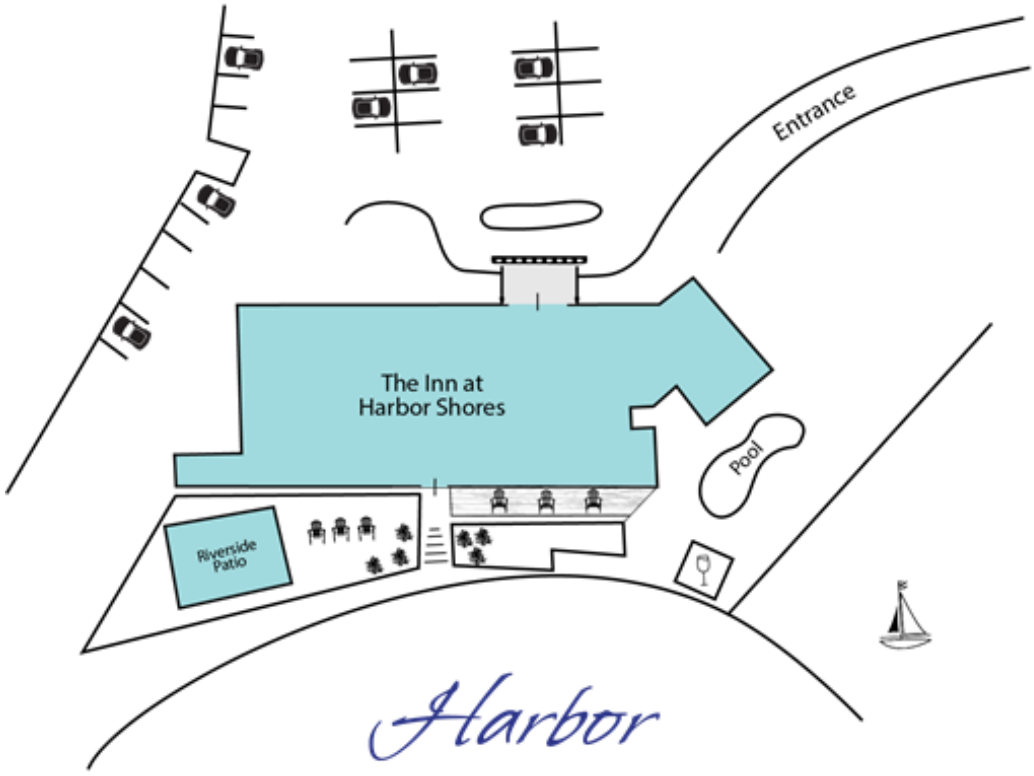
Paying homage to historic roots, The Inn's waterside restaurant owes its name to an original local resort, Plank's Tavern, built in 1888 by John Oliver Plank, the same gentleman responsible for The Grand Hotel on Michigan's pristine Mackinac Island. Today, Plank's Tavern serves elevated American cuisine seven days a week.

Sip, Sit, Savor...at Rise & Vine. The Inn's newest outlet offers drip and custom coffee creations, wine tasting, breakfast to-go, snacks, carry-out bottles of wine and beer, and sundry items. Rise & Vine, is accessible from inside the hotel and via exterior entrance from the parking lot.

Guests of The Inn at Harbor Shores enjoy complimentary drip coffee, WIFI, parking, in-room single serve coffee, shuttle service to downtown St. Joseph & the Arts District of Benton Harbor, and much more.

Second Floor Elevation

Exterior Elevation



Legend

- Restrooms
- Stairs
- Coat Room
- Elevator
- Partition
- Pillar
- Spiral Stair
- Outdoor Seating
- Dockside Bar
- Marina
- Table

Meeting Room Capacity

	Dimensions	Ceiling Height	Square Footage	U-Shape	Conference	Classroom	Crescent Rounds	Banquet
Harborview Ballroom	70x65	14'	4,384	40	60	110	150	300
Waterside East	26x26	14'	676	20	20	20	30	40
Waterside West	30x26	14'	780	20	20	20	30	40
Waterside Room	30x52	14'	1,456	40	40	50	50	90
Marina View Boardroom	26x30	14'	600	n/a	18	n/a	n/a	n/a
Riverside Patio	40x80	—	3,200	n/a	n/a	n/a	n/a	300

Audio Visual

Meeting and event attendees at The Inn at Harbor Shores have access to complimentary Wi-Fi, standing, and a dedicated Banquet Manager.

Vissual

LCD PROJECTOR WITH BUILT-IN 12’ SCREEN | $150.00/DAY

HDMI OR VGA CABLE| $30.00 EACH/DAY

PRESENTATION REMOTE| $20.00 EACH/DAY

Audio

WIRED MICROPHONE WITH STAND | $25.00 EACH/DAY

WIRED MICROPHONE (HANDHELD OR LAVALIERE) | $60.00 EACH/DAY

CONFERENCE PHONE | $100.00/DAY

Accessories

EASEL | $10.00 EACH/DAY

WHITEBOARD WITH MARKERS (SIZE 27.5" X 39.5") | $35.00 EACH/DAY

WHITEBOARD WITH MARKERS (SIZE 8' X 4') | $75.00 EACH/DAY

FLIP-CHART WITH MARKERS | $20.00 EACH/DAY

POWER STRIP | $5.00 EACH/DAY

EXTENSION CORD | $5.00 EACH/DAY

Please inquire for additional A/v equipment & services.

Printing

BLACK & WHITE COPIES | $0.10 /PAGE

COLOR COPIES | $0.25 /PAGE

Highlighted Activities

Your sales manager can assist you in booking any activities

SPA: THE SPA AT HARBOR SHORES

Full-service day spa can offer your group massages, manicure, pedicures, facials, body treatments and all the relaxation they deserve! Services and menu items vary. Please see www.SpaatHarborShores.com for updated pricing and options

ADVENTURE RENTALS:

Kayak, canoe, & bike rentals available with launch on hotel property for group or individual rental. Paddle-board rental available within half mile of hotel property.

GOLF: HARBOR SHORES GOLF COURSE, A JACK NICKLAUS SIGNATURE COURSE

Round of golf includes cart and baggage handling, located 1 mile from hotel property to golf clubhouse- Pricing Varies

SOUTHWEST MICHIGAN CYCLE BOAT:

Leaves from The Marina at The Inn at Harbor Shores. Southwest Michigan Cycle Boat takes you on a two hour water excursion. This is a great activity to team build and have fun. Max passengers: 16

WALKING TRAILS:

12 Miles of walking/hiking trails around the 530-acre Harbor Shores community. With woodlands, wetlands, and beach areas, each turn of the trail is unique. Guided nature walks or fitness run available.

BREWERIES WITHIN 2 MILES:

The Livery, North Pier Brewing Company, Silver Harbor Brewing Co.

WINERIES WITHIN 2 MILES:

The Lazy Ballerina, White Pine Winery, Baroda Founders

WINE & BREW TOURS:

Grape & Grain, Fruitful Vine, Hops Noggin Tours, SWMI Brew Tours

BENTON HARBOR WATER STREET GLASSWORKS:

Hand blown glass artwork & classes

CHARTER FISHING:

Multiple boats can be coordinated to accommodate larger groups. Lake Michigan Salmon & Trout Fishing available.

SAILING CHARTER:

Leaves from The Marina at The Inn at Harbor Shores

LAKE MICHIGAN SUNSET CRUISE:

Leaves from The Marina at The Inn at Harbor Shores.

Party Time Cruises: Max Passengers: 87

Banquet Menu

THE INN
EST. 2014
HARBOR SHORES

Breakfast Buffets

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas

CONTINENTAL | $10.95

Assorted Breakfast Breads and Bagels;
Fruit Preserves, Butter, & Cream Cheese; Sliced Seasonal Fruit

CLASSIC | $12.95

Scrambled Eggs; Bacon; Breakfast Potatoes;
White & Wheat Breads; Fruit Preserves & Butter

BUILD YOUR OWN BREAKFAST | $16.95

Orange Juice, Apple Juice; Scrambled Eggs; Assorted Breakfast Breads and Bagels;
Fruit Preserves, Butter, and Cream Cheese; Oatmeal; Muffins
Choose up to three (3) of the essential breakfast options below:

Sausage Links OR Crispy Bacon
Breakfast Potatoes with Diced Onions and Peppers
Pancakes
Waffles
Sliced Seasonal Fruit
Biscuits and Gravy
French Toast
Hard Boiled Eggs
Breakfast Quiche

Breakfast Bars

Pricing is per person. Breakfast Bars include selection plus toppings and mix-ins.

SCRAMBLED EGG BAR | $12.00

Scrambled eggs, spinach, onions, tomatoes, peppers, bacon crumbles, shredded cheddar cheese, diced breakfast sausage, diced ham, roasted breakfast potatoes

OATMEAL BAR | $6.00

Dried Berries, Chocolate Chips, Coconut, Bananas, Maple Syrup, Nuts, Berries, Granola, Brown Sugar, Butter, and Milk

GRAB & GO BREAKFAST SANDWICH | $11.00

Choose Two Sandwich Options:
Egg, Turkey Sausage, Cheese on English Muffin;
Egg, Bacon, Cheese on Biscuit;
Egg, Tomato, Spinach, Cheese on Bagel;
Egg, Ham, Cheese on English Muffin;

YOGURT BAR | $7.95

Yoplait Vanilla Yogurt, Dried Fruit, Chocolate Chips, Nuts, Fresh Berries, and Granola

Breakfast Action Station

Add sizzle to the morning meal by adding a Chef-Attended Station to any buffet.
Action Station items are made-to-order for each attendee.
Pricing is per person. Minimum of 20 guests.

FARM FRESH OMELETS |$12.00

With Eggs, Ham, Bacon, Sausage, Cheddar Cheese, Swiss Cheese, Mushrooms, Onions, Spinach, and Peppers.

Breakfast Enhancements

Enhance your breakfast with any of the below options. Pricing is per person unless otherwise noted.

Oven Fresh Muffins | $3.00
Oven Fresh Baked Danish | $2.50
Assorted Breads with Fruit Preserves | $2.00
Assorted Bagels with Cream Cheese | $2.50
Sliced Fresh Seasonal Fruit | $2.50
Basket of Whole Fresh Fruit | $18.00 dz

Oatmeal | $3.00
French Toast | $5.00
Pancakes | $5.00
Breakfast Burrito | $8.00
Breakfast Quiche | $3.75
Hard Boiled Eggs | $6 dz

Lunch Buffets

Pricing is per person. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas, Iced Tea, Lemonade. Buffets available to groups of 20 or less indicated by *

LIGHTEN UP* | $17.95

Pasta Salad;
Assorted Artisan Deli Sandwich Platter;
Mixed Field Greens Salad with Assorted Toppings, Ranch, & House-made Balsamic Dressing;
Assorted Freshly Baked Cookies
Add-ons |
Chef's House-made Soup du Jour with Fresh Rolls & Whipped Butter | $4.00
Diced Marinated Grilled Chicken Breast | $4.00
Chopped Smoked Salmon | $5.00

THE MEDITERRANEAN | $23.95

Marinated Roasted Cauliflower;
Beef & Chicken Kebabs with Peppers & Onions;
Condiments and Sauces;
Chef made Chickpea Salad; Cucumber Salad;
Tabbouleh; Pitas; Hummus;
Baklava
Add-ons |
Veggie Kebabs | $2.00
Greek Lemon Chicken with Couscous | $3.00

TACO BAR* | $16.95

Seasoned Ground Beef;
Cheese, Lettuce,Onions, and Tomato toppings;
Sour Cream & Salsa;
Warm Hard Shell & Soft-Shell Tortillas;
Spanish Style Rice; Seasoned Pinto Beans;
Corn Tortilla Chips;
Assorted Freshly Baked Cookies
Add-ons |
Cheesy Queso | $3.00
Churros with Spicy Caramel Apple Dipping Sauce|$4.50

PASTA BAR*|$17.95

Fresh Rolls & Whipped Butter;
Mixed Greens Salad with Cucumber, Onion, Tomato, Radish, with Ranch and Balsamic Dressings
Chef's Choice Pasta with your choice of Chicken Alfredo, Tomato Basil, or Traditional Marinara Meat Sauce
Assorted Freshly Baked Cookies
Add-ons |
Additional Pasta | $6.00
Chef's House Made Soup du Jour | $3.00

TASTE OF MEXICO | $23.95

Iceberg, Avocado, and Cherry Tomatoes with Citrus-Chile Dressing;
Spiced-Rubbed Pork OR Chicken Enchiladas with Molé & Queso Fresca;
Chicken Fajitas; Guacamole, Sour Cream, and Pico de Gallo;
Warm Flour Tortilla; Corn Tortilla Chips; Shredded Cheese,
Mexican Rice with Cilantro;
Bread Pudding with Chili Spiced Caramel Sauce
Add-ons|
Tortilla Soup | $3.00
Black Bean & Corn Salad | $2.00
Steak Fajitas | $3.50

LITTLE ITALY | $23.95

Tossed Caesar Salad with Herbed Croutons;
Penne Pasta in Tomato Basil Sauce with Onions and Peppers;
Classic Chicken Parmesan;
Steamed Italian Blend Vegetables;
Roasted Garlic & Parmesan Cheese Bread Sticks;
Chef's Selection of Italian Inspired Desserts
Add-ons |
Italian Inspired Soup | $3.00

EAST MEETS WEST*| $24.95

Iceberg Lettuce with Shaved Carrots, Radish, Cucumbers, Ginger Dressing, and Wonton Chips;
Orange Chicken; Mongolian Beef with Vegetables;
Basmati Rice; Vegetarian Egg Roll;
Fortune Cookies
Add-ons |
Asian Inspired Soup | $3.00

GRILLING OUT | $23.95

Chopped Salad with Tomatoes, Roasted Corn, Blue Cheese, with Ranch & House Made Balsamic Dressing;
Bacon Cheddar Potato Salad with Creamy Dijon Dressing;
Grilled Angus Beef Patties;
Marinated Grilled Chicken Breast;
Assorted Sliced Cheeses;
Lettuce, Tomato, Onion, Pickle Chips, and Appropriate Condiments; Fresh Hamburger Buns;
Kettle Cooked Chips; Sliced Watermelon;
Assorted Freshly Baked Cookies
Add-Ons |
Black Bean Patty| $6.00
Southwest Coleslaw | $1.75

Gourmet Boxed Lunches

Pricing per person. All Boxed Lunches include Bottled Water, Whole Fruit, Potato Chips, and a Cookie

HONEY HAM & CHEDDAR | $15.95
Honey Ham and Sharp Cheddar on Sourdough
Garnished with Lettuce, Tomato & Onion

VEGETARIAN | $15.95
Balsamic Roasted Vegetables and Swiss Cheese
On Multigrain Bread

TURKEY & BACON | $17.95
Turkey, Bacon, Avocado Spread, Provolone,
Lettuce and Tomato on Sourdough Bread

HONEY HAM & SMOKED GOUDA | 17.95
Honey Ham, Smoked Gouda,Pickle, Mustard,
Mayo with Lettuce on a Pretzel Bun

CHEF SALAD |$15.95
Mixed Greens, Turkey, Ham, Boiled Egg,
Cucumber, Tomato, Onion, Shredded Cheddar,
with Choice of Ranch or Balsamic

SMOKED TURKEY WRAP | $15.95
Smoked Turkey, Romaine Lettuce, Sliced Tomatoes, Red
Onion, Provolone Cheese wrapped in a Spinach Tortilla

ITALIAN SUB | $17.95
Ham, Pepperoni, and Salami with Provolone
Lettuce,Tomato, Italian Vinaigrette on Crusty Sub Bun

SHAVED BEEF & CHEDDAR | $17.95
Shaved Beef, Cheddar, Horseradish Mayo
on an Onion Bun

CHICKEN SALAD |$15.95
4 oz. Chicken Salad, Mixed Greens, Tomato, Cucumber,
Onion, with Choice of Ranch or Balsamic

MIXED GREENS SALAD | $15.95
Mixed Greens, Tomato, Cucumber, Sliced Fruit,
Sunflower seeds,Feta Cheese, with Choice of Ranch or
Balsamic

Meeting Breaks

Pricing per person

SOFT PRETZEL PIECES | $8.95
With Assorted Dipping Sauce

VEGGIE CRUDITÉS | $6.95
Crispy Seasonal Vegetables, with Roasted Red
Pepper Hummus, & Creamy Herb Dip

FIESTA CHIPS & SALSAS | $6.95
Guacamole & Pico de Gallo with Seasoned
Tortilla Chips
Add queso | $3.00

SWEET AND SALTY | $10.95
Oven Fresh Peanut Butter Cookies; Double Chocolate
Brownies; Salty Pretzel Sticks; Gourmet Mixed Nuts

TO YOUR HEALTH | $10.95
Fresh Fruit Salad; Trail Mix; Veggie Crudités;

POPCORN BAR | $3.95
Plain & Assorted Flavors

DONUTS| $2.95
Cinnamon & Sugar

A la Carte Refreshments & Snacks

* Indicates items based on consumption.

Whole Fresh Fruit | $18.00 dz
Individual Yogurts | $3.25
*Granola Bars | $3.00
*Chex Mix | $1.50
*Individual Bags of Chips | $1.75
Deluxe Mixed Nuts | $25.00 lb
Trail Mix | $2.00
Assorted Brownie & Cookie Bites | $27.50 dz
Apple, Cranberry, or Orange Juice | $26.50 gal
*Assorted Sparkling Water | $2.50

Large Cookie | $4.00
Ghirardelli Brownie | $5.00
Mini Candy Bars | $9.00 lb
*Bottled Water | $2.50
*Assorted Soft Drinks |$2.50
*Gatorade | $3.50
Lemonade, Ice Tea |$24.50 gal
Fresh Brewed Coffee, Assorted Teas | $28.50 gal
Infused Water | $15.00 gal

Hors d'Oeuvres Displays

Small serves 35 people, Medium serves 75 people

FRESH VEGETABLE CRUDITÉS | Small| $75, Medium| $150

Crispy Seasonal Vegetables, Cherry Tomatoes, & Roasted Mushrooms with Roasted Red Pepper Hummus, & Creamy Herb Dip

GRILLED TUSCAN VEGETABLES | Small | $87, Medium | $175

Grilled Eggplant, Zucchini, Yellow Squash & Onion with White Bean Hummus & Garlic Feta Spread, Toasted Crostini & Pita Triangles

ITALIAN ANTIPASTO | Small| $125, Medium| $250

Genoa Salami, Prosciutto, Capicola Ham, Fresh Mozzarella, Marinated Artichokes & Roasted Tomatoes, Olives, Peppers, & Roasted Red Pepper Strips with Crostini, Grilled Flat Bread, & Fried Pita Chips

SHRIMP COCKTAIL | Small| $150, Medium| $300

Chilled, Crisp Shrimp Served with a Zesty House Made Cocktail Sauce, garnished with Lemon Wedges

FRESH SEASONAL FRUIT | Small| $87, Medium| $175

Sliced Seasonal Melons, Pineapple, & Berries

CHILLED BEEF TENDERLOIN | Medium| $215

Crostini with Sliced Beef Tenderloin, Boursin Cheese,Capers, Cornichons, Red Onion, & Herb Remoulade

CHEESES OF THE WORLD | Small| $112, Medium| $225

Artisan Arrangement of Domestic & Imported Cheeses Garnished with Dried & Fresh Fruit, with an assortment of Crackers and Flatbreads

BREADS & SPREADS | Small | $125, Medium| $250

Choose three (3) dips or salsas
Tuscan White Bean Dip, Roasted Red Pepper Hummus, Blue Cheese Bacon Dip, Guacamole, Bruschetta, Creamy Herb Dip, Black Bean Corn Salsa, or Fresh Tomato Salsa with Artisan Breads,
Crostini, Tortilla Chips, & Kettle Cooked Chips;
Assorted Olives, Peppers, & Crispy Crudité

Mini Hors d'Oeuvres Displays

Mini Displays are for groups of 20 or more. Price is per person.

BOURBON APPLE GLAZED PORK MEATBALL | $3.00

MINI BLTS | $4.00

ARTICHOKE SPINACH DIP WITH GRILLED FLATBREAD | $3.00

MINI TACOS| $3.00

HONEY GOAT CHEESE BRULEE | $3.50

Specialty Hors d'Oeuvres

Hors d'Oeuvres must be ordered for a minimum of 20 guests and are priced per person.

HOT

Chicken & Waffles with Honey Sriracha | $6.00
Mini Crab Cakes with Lemon Dill Aioli | $6.00
Crispy Asian Chicken Sate with Thai Peanut Sauce | $4.00
Bacon wrapped Dates with Feta | $3.00
Spinach and Brie Stuffed Mushrooms | $3.50
Pork Empanadas | $4.00
Char Siu Pork Skewer | $3.50
Lo Mein Cups | $4.00
Spring Rolls with Sweet Chili Sauce | $4.50
Sweet Chili Shrimp Skewers | $3.00
Lamb Pop | $5.00
Scallops | $5.00

COLD

Prosciutto Melon Basil Bites| $3.00
Blackened Tuna on a Wonton Chip | $6.00
Brie & Phyllo with Strawberry Preserves | $3.50
Roasted Beef Tenderloin | $4.00
Gazpacho Shooters with Grilled Cheese | $3.00
Tuna Tartar Cones | $6.00
Watermelon Feta Skewers with Balsamic Drizzle| $3.00
Caprese Skewers with Garden Basil | $3.00
Spicy Shrimp Salad Spoons | $4.50
Smoked Salmon Cucumber Cups| $6.00

Carving Stations

All served with appropriate accouterments and Dinner Rolls with Whipped Butter.

BOURBON GLAZED PORK LOIN | SERVES 20 | $150.00

ROASTED BREAST OF TURKEY | SERVES 35 | $290.00

HERB CRUSTED TENDERLOIN OF BEEF | SERVES 25 | $315.00

WHOLE ROASTED PRIME RIB | SERVES 25 |$315.00

Specialty Action Stations

Pricing is per person.

PASTA STATION | $18.95

Cavatappi, Rigatoni, & Cheese Tortellini;
Marinara, Alfredo, & Pesto Sauces;
Chicken, Italian Sausage, Spinach, Fresh Bell Peppers, Mushrooms, Roasted Garlic, Parmesan Cheese, Pine Nuts

STIR FRY STATION | $22.95

Basmati Rice, Soy Sauce, Teriyaki, Sweet Chili; Sriracha
Chicken, Beef, Shrimp; Bean Sprouts, Egg, Roasted Corn, Green Peas, Garlic, Shredded Carrots

ADD SALAD | $6.00

HOUSE SALAD | Mixed Greens, Cucumbers, Red Onion, Tomato Wedge, Choice of Dressing
CAESAR SALAD | Chopped Romaine, Shaved Parmesan, Caesar Dressing, Herbed Croutons

Dinner Buffets

Pricing per person. Minimum 20 Guests.

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas, Iced Tea, Lemonade.

SOUTHERN STYLE | $34.95

Tossed Iceberg Salad with Cherry Tomatoes,
Red Onion, Garlic Croutons, & Assorted Dressings;
Buttermilk Fried Chicken;
Honey BBQ Baked Beans;
Smoked Baby Back Ribs with BBQ sauce;
Buttermilk Mashed Potatoes
with Black Pepper Gravy;
Southern Greens; Corn Bread;
Pecan and Sweet Potato Pies

BEACHSIDE BOIL| $36.95

Beer Steamed Seafood Boil with Mussels, Clams,
Peel & Eat Shrimp, Garlic, & Onions;
Watermelon Salad with Onions, Arugula, &
Sesame Dressing;
Sesame Honey Sriracha Grilled Chicken;
Red Potato Salad with Chives;
Sweet Corn on the Cob;
Very Berry Shortcake
or Cheesecake with Fruit Topping
Add-Ons |
Soft Shell Crab | $5.00

LITTLE ITALY | $29.95

Tossed Caesar Salad with Herbed Croutons;
Penne Pasta in Tomato Basil Sauce
with Onions and Peppers;
Classic Chicken Parmesan;
Steamed Italian Blend Vegetables;
Roasted Garlic & Parmesan Cheese Bread Sticks;
Chef's Selection of Italian Inspired Desserts
Add-ons |
Italian Inspired Soup | $3.00

THE CORABELLE | $34.95

Tossed Kale Salad with Heirloom Tomatoes, Avocado,
Cucumber, Radish, Carrot, Rye Croutons, and Zesty
Cucumber Dressing;
Chicken Marsala; Bacon Wrapped Pork Tenderloin with
Apple Thyme Compote;
Paprika & Thyme Dusted Roasted Potatoes;
Seasonal Vegetable;
Dinner Rolls with Whipped Butter;
Chef's Choice Dessert
Add-Ons |
Chef Inspired Soup | $3.00

TASTE OF MEXICO | $29.95

Iceberg, Avocado, and Cherry Tomatoes
with Citrus-Chile Dressing;
Spiced-Rubbed Pork OR Chicken
Enchiladas with Molé & Queso Fresca;
Chicken Fajitas; Guacamole, Sour Cream, and Pico de Gallo;
Warm Flour Tortilla; Corn Tortilla Chips; Shredded Cheese,
Mexican Rice with Cilantro;
Bread Pudding with Chili Spiced Caramel Sauce
Add-ons|
Tortilla Soup | $3.00
Black Bean & Corn Salad | $2.00
Steak Fajitas | $5.00
Churros with Spicy Caramel Apple Dipping Sauce|$4.50

THE TRUSCOTT | $40.95

Mixed Green Salad with Fresh Seasonal Berries,
Goat Cheese, Candied Pecans with Ranch, Balsamic, &
Marina Meyer Lemon Dressings;
Classic Caprese Salad with Beefsteak Tomatoes,
Sliced Mozzarella, Fresh Basil, Balsamic Drizzle;
Garlic Marinated Sirloin with Mushroom Merlot Sauce &
Pan-Seared Fjord Trout with Sweet Soy Glaze;
Twice Baked Potatoes;
Seasonal Vegetables;
Chef's Choice Dessert
Add-Ons |
Chef Inspired Soup | $3.00

GRILLING OUT | $29.95

Chopped Salad with Tomatoes, Roasted Corn, Blue Cheese,
with Ranch & House Made Balsamic Dressing;
Bacon Cheddar Potato Salad with Creamy Dijon Dressing;
Grilled Angus Beef Patties;
Marinated Grilled Chicken Breast;
Assorted Sliced Cheeses;
Lettuce, Tomato, Onion, Pickle Chips,
and Appropriate Condiments; Fresh Hamburger Buns;
Kettle Cooked Chips; Sliced Watermelon;
Assorted Freshly Baked Cookies
Add-Ons |
Black Bean Patty| $6.00
Southwest Coleslaw | $1.75
Pork Hot Dogs | $4.50
Brats | $4.50
Seasonal Fruit Pie | $2.75

Plated Dinner

Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas, Iced Tea, Lemonade and Dinner Rolls with Whipped Butter.

Salad

Choose one Salad.

HOUSE SALAD
Mixed Greens, Cucumbers, Red Onions, Tomato Wedge, & Choice of Dressing

CAESAR'S SALAD
Chopped Romaine, Shaved Parmesan, Caesar Dressing, & Herbed Croutons

Entrées

Choose up to three(3) choices.
† Indicates Vegetarian options
*Indicates starch paired with dish, no additional starch will be served.

FILET MIGNON | $44.00
6 oz Choice Cut with your Choice of Bourbon Sauce or Bordeaux Demi-Glace

JUMBO COCONUT SHRIMP | $28.00
with Basmati Rice in a Ginger Orange Marmalade sauce*

GRILLED SWORDFISH | $26.00
Ginger Orange Marmalade Sauce

PAN-SEARED FJORD TROUT | $31.00
Herb Compound Butter & Lemon

†BLACK BEAN & CORN STUFFED BELL PEPPER | $22.00
Smoky Tomato Sauce and Cilantro Crème Fraiche

†STUFFED PORTABELLO | $28.00
Stuffed Portabella Mushroom Cap Stuffed with Artichokes, Heirloom Tomatoes, Fresh Mozzarella, Roasted Garlic, & Spinach

†THREE CHEESE RAVIOLIS | $24.00
Brandy Cream Sauce and Heirloom Tomato Relish*

HERB GRILLED SIRLOIN STEAK | $36.00
7 oz Choice Cut with your Choice of Bourbon Sauce or Bordeaux Demi-Glace

RED PEPPER & BOURSIN CHEESE STUFFED OVEN ROASTED CHICKEN| $28.00
Airline Chicken Served with your Choice of Red Pepper Coulis, Lemon Piccata, Mushroom Marsala, or Fiesta Serrano Pepper Sauce

BUTTER ROASTED BREAST OF CHICKEN | $26.00
Chicken Breast with your Choice of Red Pepper Coulis, Lemon Piccata, Mushroom Marsala, or Fiesta Serrano Pepper Sauce

BACON WRAPPED PORK TENDERLOIN MEDALLIONS | $26.00
6 oz with Apple Thyme Compote

†VEGETARIAN LASAGNA STACK | $26.00
Mushroom, Spinach, Onion, Garlic, Ricotta, Mozzarella, and Parmesan Cheese with Marinara Sauce*

Duet Entrées

If a duet entrée is selected, all guests will receive the same plate with two entrées.
No choices may be made from the list above.

GRILLED 6OZ FILET MIGNON & OVEN ROASTED CHICKEN | $52.00
Airline Chicken with Herb Demi-Glace

GRILLED 6OZ SIRLOIN & PAN-SEARED FJORD TROUT| $52.00
6oz Sirloin with your Choice of Bourbon Sauce or Bordeaux Demi-Glace

PAN-SEARED FJORD TROUT & ROASTED CHICKEN BREAST |$43.00
with your Choice of Red Pepper Coulis, Lemon Piccata, Mushroom Marsala, or Fiesta Serrano Pepper Sauce

GRILLED 6OZ FILET MIGNON & SHRIMP| $56.00
6oz Charred Filet with Balsamic Onions & Four Caribbean Shrimp with Mango Salsa

Starches & Vegetables

Choose one starch and one vegetable.

YUKON SMASHED POTATOES
Seasoned with Herbs & Roasted Garlic

ROASTED BABY REDS
Seasoned with Roasted Garlic, Paprika, & a Hint of Cayenne

LEGUME RICE BLEND
Lentils, Orzo, Couscous, with Herb Seasoning

TRUFFLE WHIPPED POTATOES
Idaho Potatoes Whipped & Seasoned with White Truffle Oil

RICE PILAF
Carrots, Celery, Onions, Long Grain & Wild Rice with Herb Seasoning

SPINACH PASTA NESTS
Tossed in Butter with Parmesan & Garlic

MUSHROOM GRUYERE BREAD PUDDING

ROASTED ASPARAGUS

SWEET GINGER CARROTS

SAUTEED GREEN BEANS

SWEET CORN

GARLIC PARMESAN BRUSSEL SPROUTS

GRILLED SEASONAL VEGETABLES

ROASTED ROOT VEGETABLES

BROCCOLI CROWNS

Kids Selections

Choose one kids selection. All kids meals come with fruit cup & vegetables.

CRISPY CHICKEN FINGERS | $14.99
with Dipping Sauce & French Fries

CHEESEBURGER | $14.99
with French Fries

PASTA WITH MARINARA SAUCE OR BUTTERED NOODLES |$14.99

MAC & CHEESE | $14.99

Desserts

NEW YORK STYLE CHEESE CAKE | $8.00 PER SLICE

CLASSIC CAKE | $8.00 PER PERSON
Chocolate, White, or Strawberry

ASSORTED CHEF'S CHOICE DESSERTS | $8.00 PER PERSON

ASSORTED MINI DESSERTS | $8.00 PER PERSON

Bar Menu

All food and beverage must be provided by The Inn at Harbor Shores.
No outside alcohol permitted. Any and each open container not supplied by The Inn at Harbor Shores will incur an additional surcharge to the master account at a minimum of $30.00 per container. This includes but is not limited to open containers brought to event spaces from hotel guestrooms.

Liquor

Choose one pricing tier, Platinum, Gold, or Silver. Actual invoice will be based on final consumption.

PLATINUM | $9.00

Grey Goose Vodka
Journeyman Rum
Appleton Estate Sig. Blend Rum
Hendricks Gin
Cazadores Tequila
Crown Royal Whiskey
Makers Mark Bourbon
Johnny Walker Red Scotch

GOLD | $8.00

Tito's Vodka
Sailor Jerry Rum
Havannah Club Rum
Bombay Sapphire Gin
Hornitos Reposado Tequila
Jack Daniels Whiskey
Buffalo Trace Bourbon
Dewar's Scotch

SILVER | $7.00

Absolut Vodka
Bacardi Rum
Captain Morgan Rum
Beefeater Gin
Jose Cuervo Tequila
Canadian Club Whiskey
Jim Beam Bourbon

Wines

Choose one pricing tier, Platinum, Gold or Silver. Actual invoice will be based on final consumption. Brands of wine are subject to change upon availability.

PLATINUM | $12.00

WHITE WINES
SeaSun Chardonnay
St. Supéry Sauvignon Blanc
Casa Lunardi Pinot Grigio
Crown in Shadow Rosé

RED WINES
Horseplay Cabernet
Elouan Pinot Noir
Ryder Estate Merlot

GOLD | $8.00

WHITE WINES
Rich & Creamy Chardonnay
The Loop Sauvignon Blanc
Fenn Valley Pinot Grigio
Domaine de Pellahaut Rosé

RED WINES
Fleur Violette Cabernet
Maison Nicolas Pinot Noir
Fenn Valley Capriccio Red Blend

SILVER | $6.00

WHITE WINES
Chardonnay
Sauvignon Blanc
Pinot Grigio

RED WINES
Cabernet Sauvignon
Pinot Noir

Sparkling Wine Toast $3 per person
Tableside Wine Service During Dinner $150.00 service fee per 50 guests plus price of wine per bottle

Beer

Exact brands will be selected by the catering and banquet staff.
Any specialty or preferred selections should be communicated to your Sales & Events Manager.
Microbrews will be selected based on availability. Actual invoice will be based on final consumption.

MICROBREWS | $6.00 IMPORT | $5.00 DOMESTIC | $4.00

Policies & Standards

ALCOHOL POLICY | The Inn at Harbor Shores as a licensee is responsible for the sale and service of all the alcoholic beverages and the administration of state regulations. The Inn's alcoholic beverage license requires the Hotel to (1) request photo ID of any person and refuse alcoholic beverages to any person underage or who cannot produce proper identification and, (2) refuse alcoholic beverage service to any person who, in the Hotel's judgement, appears to be intoxicated.

The Inn at Harbor Shores is governed by Michigan Liquor Control Commission. As the sole licensed purveyor, it is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages from outside sources into The Inn at Harbor Shores space. *The donation of alcohol is strictly prohibited by the Michigan Liquor Control Commission.

CATERING ORDER DEADLINE | All Catering orders must be received with exact menu and expected attendance, function room setup, audiovisual, special requests no less than 30 days prior to the start of the event. The Inn at Harbor Shores cannot guarantee availability or pricing if these requirements are not met.

DELAYED OR EXTENDED SERVICE | On the day of the Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should the Event require extended pre or post service or stand by time, an additional labor charge will apply.

EVENT GUARANTEE NUMBER DEADLINE | The Inn at Harbor Shores must receive the guaranteed number of attendees no later than 12:00 PM, 1 week in advance of the event. The menu guarantee number is not subject to reduction once this deadline has passed. Any request for an increase in meals after guarantee deadline is subject to The Inn's approval. The client will be charged for the actual number attending or the guaranteed number, whichever is greater.

FOOD AND BEVERAGE PRICING | Food and beverage prices can be guaranteed no more than six months in advance. Pricing prior to six months is subject to change.

MEETING/EVENT SPACE POLICY & STANDARDS | All rooms will be ready 60 minutes prior to start time unless prior use of the room affects setup time. Room rental charges are based on specific program requirements. Should requirements change, we will make every effort to accommodate your needs, provided space is available. Should your attendee change, The Inn at Harbor Shores reserves the right to reassign meeting rooms that are approximately sized for the function and attendance.

OUTDOOR FUNCTION SPACE | In the best interest of your guests, The Inn at Harbor Shores reserves the right to relocate any scheduled outdoor event indoors. This decision will be based on current and foretasted conditions from the National Weather Service. All weather decisions will be made a minimum of three (3) hours prior to the start of the function. Once the decision is made, it is final. All outside functions may be subject to an additional set up fee.

OUTSIDE FOOD AND BEVERAGE| Hotel policy dictates that under no circumstances will food or beverage be brought into The Inn at Harbor Shores meeting, banquet, or event space by the client, guests, or invites without prior permission. The Inn at Harbor Shores reserves the right to charge for the service and/or cleanup of such food and beverage. Hotel regulations do not permit removal of food or beverage at the conclusion of the function.

RESET CHARGES| For any change made to a function within 24 hours, a $250.00 reset charge will apply.

SECURITY| The Inn at Harbor Shores cannot be held responsible for the safekeeping of valuable items left in guest rooms, function rooms or public spaces. The client is responsible to provide security of any such aforementioned items and assumes the responsibility for the loss there of. Security services are available through your Sales Manager. At The Inn at Harbor Shore' discretion, in order to maintain adequate security measures, the client may be required to provide security for specified functions. Security personnel will be at the client's sole expense.

SERVICE CHARGE & SALES TAX| Food, beverage, and labor charges are subject to current 22% service charge and 6% tax. Current state and local taxes will apply to all food, beverage, equipment rental, and service, and are subject to applicable tax laws and regulations. If a client is an entity claiming exemption from taxation in Michigan, the client must deliver evidence of such exemption at time of contract to the event in order to be relieved of its obligation to pay state and local taxes. Please note that Michigan state law stipulates that the service charge is taxable.

SMOKING| Under Michigan state law, smoking is prohibited in all public spaces, including meeting and event rooms. Berrien County laws require anyone smoking to be 25 feet or more from any entryway or source of ventilation.