



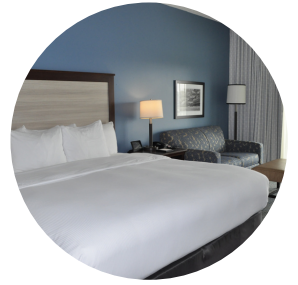
# *The Inn at Harbor Shores Meeting & Events*

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.

# Table of Contents



3 INTRODUCTION



4 EVENT SPACE LAYOUT

5 MEETING ROOM CAPACITY

6 AUDIO VISUAL LIST & PRINTING



7 HIGHLIGHTED ACTIVITIES

8-15 BANQUET MENU

16 BAR MENU



17 POLICIES & STANDARDS



[www.innatharborshores.com](http://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.

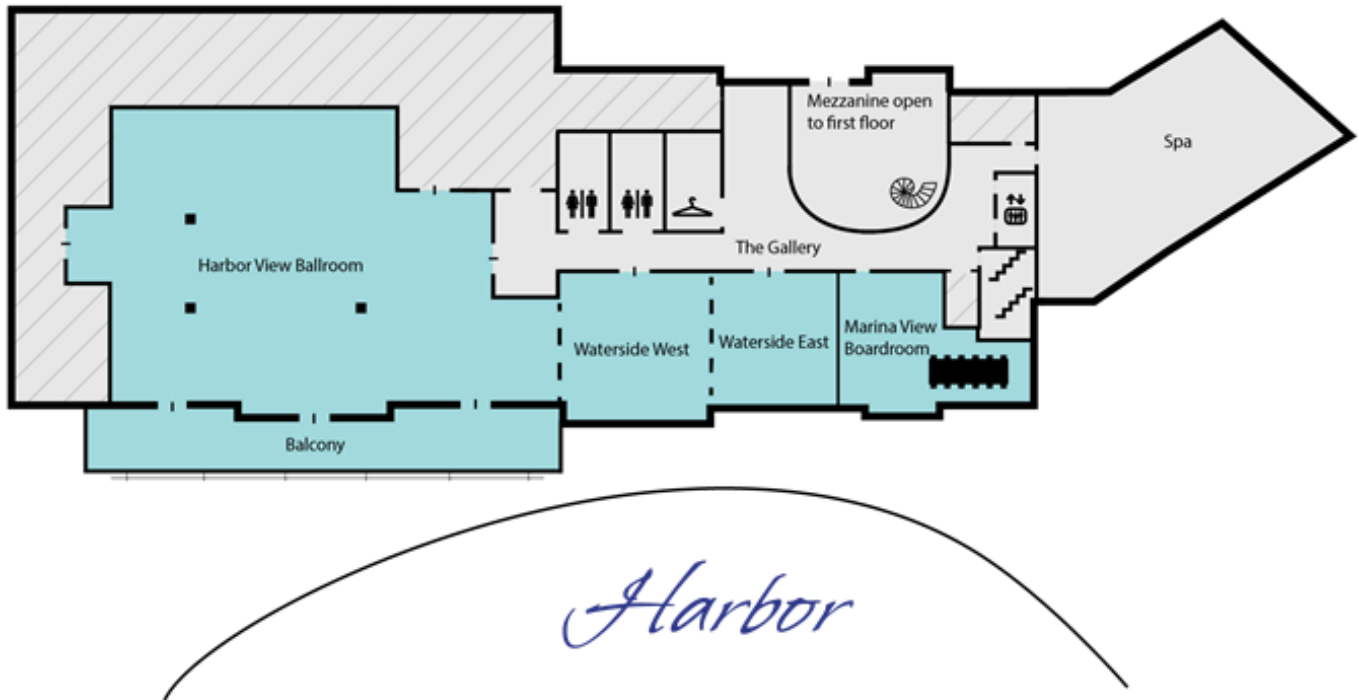
Paying homage to historic roots, The Inn's waterside restaurant owes its name to an original local resort, Plank's Tavern, built in 1888 by John Oliver Plank, the same gentleman responsible for The Grand Hotel on Michigan's pristine Mackinac Island. Today, Plank's Tavern serves elevated American cuisine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

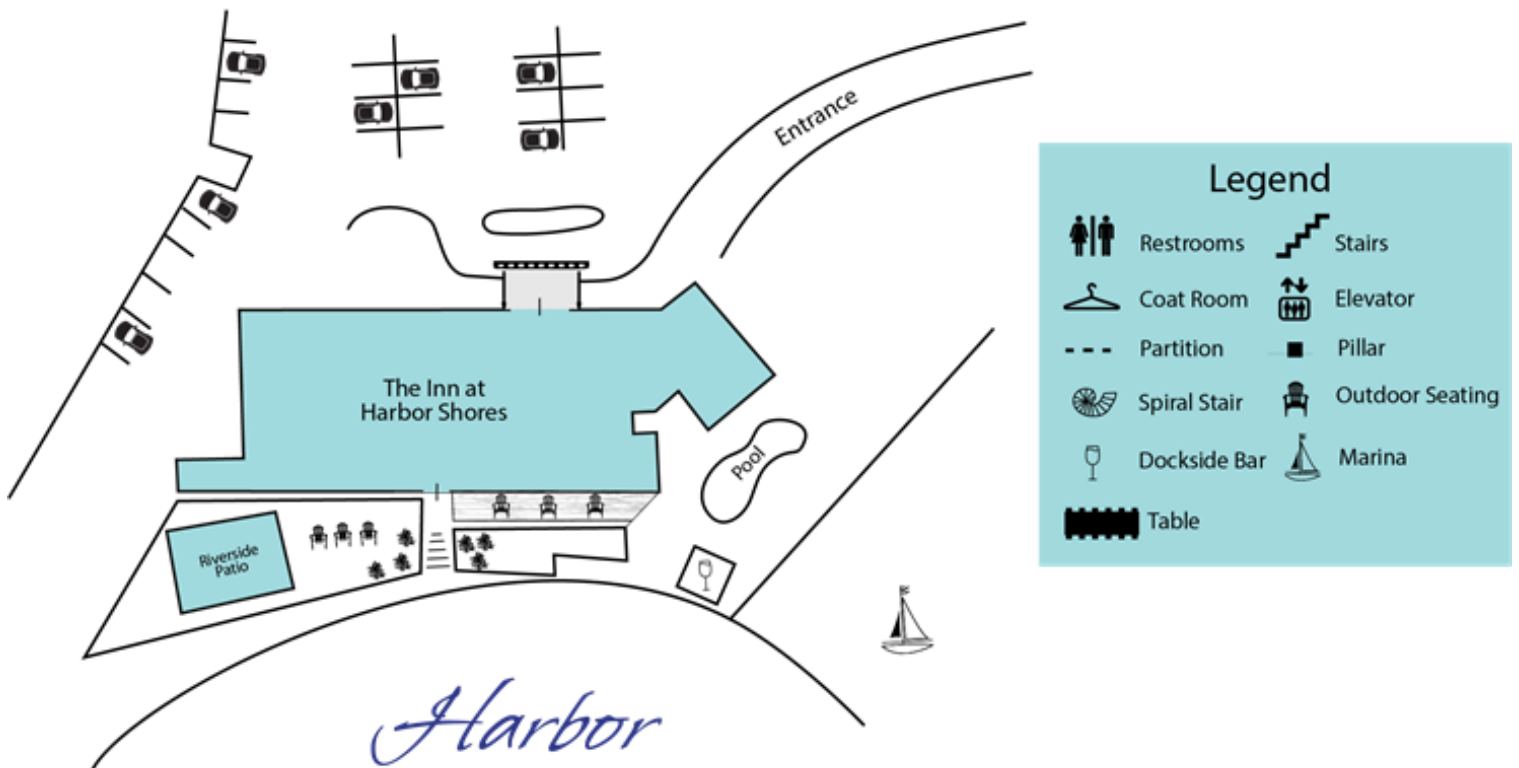
Guests of The Inn at Harbor Shores enjoy complimentary in-room single serve coffee, WIFI, parking, in-room single serve coffee, shuttle service to downtown St. Joseph & the Arts District of Benton Harbor, and much more.



# Second Floor Elevation



# Exterior Elevation



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

# Meeting Room Capacity

| <i>Meeting Room Capacity</i> | <i>Dimensions</i> | <i>Ceiling Height</i> | <i>Square Footage</i> | <i>U-Shape</i> | <i>Conference</i> | <i>Classroom</i> | <i>Crescent Rounds</i> | <i>Banquet</i> |
|------------------------------|-------------------|-----------------------|-----------------------|----------------|-------------------|------------------|------------------------|----------------|
| <i>Harborview Ballroom</i>   | 70x65             | 14'                   | 4,384                 | 40             | 60                | 92               | 130                    | 290            |
| <i>Waterside East</i>        | 26x26             | 14'                   | 676                   | 20             | 20                | 20               | 28                     | 30             |
| <i>Waterside West</i>        | 30x26             | 14'                   | 780                   | 20             | 20                | 20               | 28                     | 30             |
| <i>Waterside Room</i>        | 30x52             | 14'                   | 1,456                 | 40             | 40                | 50               | 50                     | 90             |
| <i>Marina View Boardroom</i> | 26x30             | 14'                   | 600                   | n/a            | 18                | n/a              | n/a                    | n/a            |
| <i>Riverside Tent</i>        | 40x80             | —                     | 3,200                 | n/a            | 30                | n/a              | 125                    | 200            |



---

# *Audio Visual*

---

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

## *Visual*

LCD PROJECTOR WITH BUILT-IN 12' SCREEN & HDMI CORD | \$200.00/DAY

HDMI CONVERTER | \$20.00 EACH/DAY

PRESENTATION REMOTE | \$20.00 EACH/DAY

## *Audio*

WIRED MICROPHONE WITH STAND | \$35.00 EACH/DAY

WIRED MICROPHONE (HANDHELD OR LAVALIERE) | \$60.00 EACH/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 | \$30.00 EACH/DAY

POWER STRIP | \$5.00 EACH/DAY

Please inquire for additional A/v equipment & services.

---

# *Printing*

---

BLACK & WHITE COPIES | \$0.15 /PAGE

COLOR COPIES | \$0.30 /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](http://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*





---

# Breakfast Buffets

---

Pricing based on 1 full serving per person.

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

## CONTINENTAL | \$15

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

## CLASSIC | \$18

Scrambled Eggs; Sausage; Breakfast Potatoes; White & Wheat Breads; Butter  
\*Groups of 12 or less will be plated

## GRAB & GO BREAKFAST SANDWICH | \$13

Egg, Sausage, Cheese on English Muffin;  
Egg, Spinach, Swiss on Bagel;  
Basket of Whole Fresh Fruit  
\* 1/2 of each sandwich option will be served unless  
otherwise discussed with your sales manager

---

# Breakfast Enhancements

---

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

Bacon | \$6  
Sausage | \$6  
Turkey Sausage | \$6  
Oven Fresh Muffins | \$4  
Assorted Danish | \$4  
Assorted Breads with Fruit Preserves | \$4  
Assorted Bagels with Cream Cheese | \$5

Individual Oatmeal | \$6  
French Toast | \$8  
Individual Yogurt | \$4  
Fresh Sliced Seasonal Fruit | \$10  
Basket of Whole Fresh Fruit | \$24 dz  
Biscuits & Gravy | \$9  
Waffles | \$8

---

# 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 | \$18

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

# Lunch Buffets

Pricing based on 1 full serving per person. Served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Specialty Teas, Iced Tea, Lemonade. Minimum number will be charged if group is under minimum required.

## LIGHTEN UP | \$20

Mixed Field Greens Salad Bar;  
Assorted Salad Toppings with Ranch, and  
Balsamic Dressings;  
Diced Marinated Grilled Chicken Breast;  
Fresh Rolls & Whipped Butter;  
Assorted Freshly Baked Cookies  
Add-ons |  
Chef's House-made Soup du Jour | \$6

\*Minimum of 12 guests

## PASTA BAR | \$20

Fresh Rolls & Whipped Butter;  
Mixed Greens Salad with Cucumber, Onion,  
Tomato, Radish, with Ranch and Balsamic  
Dressings;  
Chicken Alfredo with Pasta;  
Assorted Freshly Baked Cookies  
Add-ons |  
Traditional Marinara Meat Sauce with Pasta | \$6  
Tomato Basil Sauce with Pasta | \$6  
Chef's House Made Soup du Jour | \$6

\*Minimum of 12 guests

## THE MEDITERRANEAN | \$24

Marinated Roasted Cauliflower;  
Chicken Kebabs with Peppers and Onions;  
Condiments and Sauces;  
Chef made Chickpea Salad; Cucumber Salad;  
Tabbouleh; Pita; Hummus;  
Baklava  
Add-ons |  
Veggie Kebabs | \$5  
Beef Kebabs | \$8

\*Minimum of 20 guests

## TASTE OF MEXICO | \$24

Iceberg, Avocado, and Cherry Tomatoes  
with Citrus-Chile Dressing;  
Chicken Fajitas;  
Guacamole, Sour Cream, and Pico de Gallo; Warm  
Flour Tortilla; Corn Tortilla Chips; Shredded Cheese,  
Mexican Rice with Cilantro;  
Assorted Freshly Baked Cookies  
Add-ons |  
Tortilla Soup | \$6

\*Minimum of 20 guests

## GOURMET SANDWICH PLATTER | \$18

Pasta Salad;  
Assorted Artisan Deli Sandwich Platter;  
Kettle Cooked Chips;  
Basket of Whole Fresh Fruit;  
Assorted Freshly Baked Cookies  
Add-ons |  
Chef's House-made Soup du Jour with Fresh Rolls  
& Whipped Butter | \$8

\*Minimum of 12 guests

## EAST MEETS WEST | \$24

Iceberg Lettuce with Shaved Carrots, Radish, Cucumbers,  
Wonton Chips with Ginger Dressing;  
Orange Chicken;  
Basmati Rice; Vegetarian Egg Roll;  
Fortune Cookies  
Add-ons |  
Asian Inspired Soup | \$6  
Mongolian Beef with Vegetables | \$8

\*Minimum of 20 guests

## FROM THE GRILL | \$24

Chopped Salad with Tomatoes, Cucumbers,  
Onions with Ranch & House Made Balsamic  
Dressings;  
Potato Salad with Creamy Dijon Dressing;  
Grilled Angus Beef Patties;  
Assorted Sliced Cheeses and Appropriate  
Condiments;  
Kettle Cooked Chips;  
Assorted Freshly Baked Cookies  
Add-Ons | Black Bean Patty | \$8  
Grilled Marinated Chicken Breast | \$10

\*Minimum of 20 guests

# Gourmet Boxed Lunches

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

## HONEY HAM & CHEDDAR | \$18

Honey Ham and Sharp Cheddar on Sourdough  
Garnished with Lettuce, Tomato & Onion

## SMOKED TURKEY WRAP | \$18

Smoked Turkey, Romaine Lettuce, Sliced Tomatoes, Red  
Onion, Provolone Cheese wrapped in a Spinach Tortilla

## VEGETARIAN | \$18

Balsamic Roasted Vegetables and Swiss Cheese  
On Multigrain Bread

## ITALIAN SUB | \$18

Ham, Pepperoni, and Salami with Provolone  
Lettuce, Tomato, Italian Vinaigrette on Crusty Sub Bun

## CHEF SALAD | \$18

Mixed Greens, Turkey, Ham, Boiled Egg,  
Cucumber, Tomato, Onion, Shredded Cheddar,  
with Balsamic Dressing

## MIXED GREENS SALAD | \$18

Mixed Greens, Tomato, Cucumber, Sliced Fruit,  
Sunflower seeds, Feta Cheese, with Balsamic Dressing

# Meeting Breaks

Pricing per person

## SOFT PRETZEL PIECES | \$10

With Assorted Dipping Sauce

## SWEET AND SALTY | \$8

Oven Fresh Cookies; Double Chocolate Brownies; Salty  
Pretzels

## VEGGIE CRUDITÉS | \$6

Crispy Seasonal Vegetables, with Creamy Herb  
Dip

## POPCORN BAR | \$4

Plain & Assorted Flavors

## FIESTA CHIPS & SALSAS | \$8

Guacamole & Pico de Gallo with Seasoned  
Tortilla Chips  
Add queso | \$6

# A la Carte Refreshments & Snacks

\* Indicates beverage items based on consumption.

Whole Fresh Fruit | \$24 dz

Individual Yogurts | \$4

Kind Granola Bars | \$6

Chex Mix | \$4

Individual Bags of Chips | \$4

Deluxe Mixed Nuts | \$28 lb

Trail Mix | \$5

Large Cookie | \$5

Cookies | \$22 dz

\* Bottled Water | \$3

\* Assorted Soft Drinks | \$4

\* Gatorade | \$5

Lemonade, Ice Tea | \$25 gal

Fresh Brewed Regular or Decaf Coffee | \$30 gal

Infused Water | \$18 gal

Apple or Orange Juice | \$12 liter/\$30 gal

\* Assorted Sparkling Water | \$4

Canned Cold Brew Coffee | \$7

Celsius or Red Bull | \$

## Hors d'Oeuvres Displays

Hors d'Oeuvres displays must be ordered for a minimum of 20 guests and are priced per person, and are based on your final guest count

### FRESH SEASONAL FRUIT | \$8

Sliced Seasonal Melons, Pineapple, & Berries

### SHRIMP COCKTAIL | \$8

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

### CHARCUTERIE BOARD | \$12

Artisan arrangement of domestic & imported cheeses, artisan cured meats, pickled vegetables, house made accoutrements with an assortment of crackers & flatbreads.

### HUMMUS TRIO | \$4

Roasted Red Pepper Hummus, Garlic Hummus, Tuscan White Bean Hummus

### SPINACH ARTICHOKE DIP | \$6

Spinach Artichoke Dip with Crostini & Artisan Breads

### SALSAS & CHIPS | \$8

Black Bean Corn Salsa, Fresh Tomato Salsa, & Guacamole with Seasoned Tortilla Chips

### CHILLED BEEF TENDERLOIN | \$12

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

### VEGGIE CRUDITES | \$6

Crispy Seasonal Vegetables with Creamy Herb Dip

### GLAZED MEATBALLS | \$6

Bourbon Apple Glazed Pork Meatballs

### CHIPS & DIP | \$2

Blue Cheese Bacon Dip & Kettle Cooked Chips

### SOFT PRETZEL PIECES | \$10

With Assorted Dipping Sauce

### BRUSCHETTA | \$2

Bruschetta with Crostini & Artisan Bread

### BUFFALO BLUE CHEESE DIP | \$6

Buffalo Sauce, Blue Cheese, & Shredded Chicken with Crostini & Artisan Breads

## Specialty Hors d'Oeuvres

Hors d'Oeuvres must be ordered for a minimum of 20 guests and are priced per person, and are based on your final guest count. Hors d'oeuvres can be hand passed for a \$100 butler fee.

Chicken & Waffles with Honey Sriracha | \$8

Mini Crab Cakes with Lemon Dill Aioli | \$8

Crispy Chicken Skewer with Buffalo Sauce | \$6

Bacon wrapped Dates with Feta | \$5

Spinach and Brie Stuffed Mushrooms | \$4

Sweet Chili Shrimp Skewer with Lime Aioli | \$6

Mini BLT's | \$6

Fruit Skewer | \$5

Charcuterie Bite | \$8

Veggie Hummus Pocket | \$5

Assorted Sushi | \$9

Prosciutto Melon Basil Bites | \$4

Blackened Tuna on a Wonton Chip | \$8

Brie & Phyllo with Strawberry Preserves | \$6

Veggie Crudit  Shooter | \$4

Gazpacho Shooters with Grilled Cheese Dippers | \$5

Caprese Skewers with Garden Basil | \$4

Chilled Beef Tenderloin on Crostini | \$8

Shrimp Cocktail Cups | \$6



# Dinner Buffets

Pricing based on 1 full serving per person. Minimum 20 Guests.

All Dinners include self serve beverage station with Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, and Lemonade

## SOUTHERN STYLE | \$30

Tossed Iceberg Salad with Cherry Tomatoes,  
Red Onion, Garlic Croutons, & Assorted Dressings;  
Buttermilk Fried Chicken;  
Honey BBQ Baked Beans;  
Buttermilk Mashed Potatoes with Gravy;  
Southern Greens; Corn Bread;  
Chef's Choice Pies  
Add-Ons |  
Smoked Baby Back Ribs with BBQ sauce | \$15

## LITTLE ITALY | \$34

Tossed Caesar Salad with Herbed Croutons;  
Italian Inspired Soup  
Spaghetti with Traditional Marinara  
Classic Chicken Cacciatore;  
Steamed Italian Blend Vegetables;  
Roasted Garlic & Parmesan Cheese Bread Sticks;  
Chef's Selection of Italian Inspired Desserts  
Add-Ons |  
Chicken Alfredo | \$12  
Italian Meatballs | \$10

## THE CORABELLE | \$38

Arugula with Dried Cherries, Goat Cheese, and  
Champagne Vinaigrette;  
Chicken Breast with Lemon Herb Bechamel;  
Paprika & Thyme Dusted Roasted Potatoes;  
Seasonal Vegetable;  
Dinner Rolls with Whipped Butter;  
Chef's Choice Dessert  
Add-Ons |  
Chef Inspired Soup | \$6  
Bacon Wrapped Pork Tenderloin | \$12  
Stuffed Pepper | \$12

## GRILLING OUT | \$30

Chopped Salad with Tomatoes, Roasted Corn, Blue Cheese,  
with Ranch & House Made Balsamic Dressing;  
Bacon Cheddar Potato Salad with Creamy Dijon Dressing;  
Creamy Coleslaw;  
Grilled Marinated Chicken Kabobs with Onions & Peppers;  
Kettle Cooked Chips;  
Watermelon  
Assorted Freshly Baked Cookies  
Add-Ons |  
Black Bean Patty | \$8  
Grilled Marinated Steak Kabobs | \$10  
Grilled Angus Beef Patties | \$10

## TASTE OF MEXICO | \$34

Iceberg, Avocado, and Cherry Tomatoes  
with Citrus-Chile Dressing;  
Chicken Fajitas;  
Spice Rubbed Pork Enchiladas with Molé & Queso Fresca;  
Guacamole, Sour Cream, and Pico de Gallo;  
Warm Flour Tortilla; Corn Tortilla Chips; Shredded Cheese,  
Mexican Rice with Cilantro;  
Bread Pudding with Caramel Sauce  
Add-ons |  
Steak Fajitas | \$10

## THE TRUSCOTT | \$44

Mixed Green Salad with Fresh Seasonal Berries,  
Goat Cheese, and Marina Meyer Lemon Dressings;  
Sirloin Steak with Bordeaux Demi Glace;  
Twice Baked Potatoes;  
Seasonal Vegetables;  
Dinner Rolls with Whipped Butter;  
Chef's Choice Dessert  
Add-Ons |  
Chef Inspired Soup | \$6  
Pan-Seared Fjord Trout with Sweet Soy Glaze | \$14  
3 Cheese Ravioli | \$12  
Chicken Breast with Lemon Herb Bechamel | \$12

---

# Plated Dinner

---

All Dinners include self serve beverage station with freshly brewed regular and decaffeinated Coffee, Iced Tea, and Lemonade

Dinners include House Salad with Champagne Vinaigrette and Dinner Rolls with Whipped Butter.

Each Entrée, excluding vegetarian dishes, must have a Minimum of 10 Orders

## Entrées

Choose up to three(3) choices.

Each Entrée, excluding vegetarian dishes, must have a Minimum of 10 Orders

† Indicates Vegetarian options

### FILET MIGNON | \$60

6 oz Choice Cut with Bordeaux Demi-Glace served with Whipped Potatoes and Chef's Choice Vegetable

### MUSCOVY DUCK | \$40

8 oz. Duck Breast with a Traverse Cherry Wine Sauce, Fried Sage and Ginger served with Basmati Rice and Chef's Choice Vegetable

### CRAB STUFFED SHRIMP | \$60

Blue Crab Stuffed Jumbo Shrimp in a Creamy Dill Beurre Blanc with Ginger Basmati Rice and Chef's Choice Vegetable

### †BLACK BEAN & CORN STUFFED BELL PEPPER | \$26

Black Bean & Corn stuffed Bell Pepper with Smoky Tomato Sauce with Roasted Red Pepper Coulis and Chive Oil

### †STUFFED PORTABELLO | \$28

Stuffed Portabella Mushroom Cap Stuffed with Artichokes, Heirloom Tomatoes, Fresh Mozzarella, Roasted Garlic, & Spinach with Red Pepper Coulis and Chive Oil served with Chef's Choice Vegetable

### †TRIPLE CHEESE RAVIOLI | \$26

Three cheese Ravioli with a Brandy Cream Sauce and Heirloom Tomato Relish served with Chef's Choice Vegetable

### BEEF SHORT RIBS | \$32

8 oz. Stout braised Boneless Short Rib with a Beef Reduction Sauce with Whipped Potatoes and Chef's Choice Vegetable

### PAN-SEARED FJORD TROUT | \$36

Pan seared fjord trout with herb Compound Butter & Lemon with Basmati Rice and Chef's Choice Vegetable

### PAN ROASTED HALIBUT | \$50

Pan Roasted Halibut, Leek Sauce, Roasted Tomatoes, Lemon Dill Butter served with Basmati Rice and Chef's Choice Vegetable

### BUTTER ROASTED CHICKEN BREAST | \$26

Chicken Breast with your Choice of Red Pepper Coulis, Lemon & Herb Béchamel or Mushroom Marsala with Whipped Potatoes and Chef's Choice Vegetable

### OVEN ROASTED CHICKEN BREAST | \$36

Stuffed Prosciutto wrapped Chicken, Roasted Pepper, Spinach Havarti, Apricot Gastrique with Whipped Potatoes and Chef's Choice Vegetable

### BACON WRAPPED PORK

### TENDERLOIN MEDALLIONS | \$26

6 oz Pork Tenderloin Medallions with Apple Thyme Compote served with Whipped Potatoes and Chef's Choice Vegetable

## Specialty Action Stations

Chef Manned Action Station, guests can choose the additions of their choice made right in front of them.

All action stations include self serve beverage station with freshly brewed regular and decaffeinated Coffee, Iced Tea, and Lemonade. Minimum of 20 guests Includes House Salad with Champagne Vinaigrette and Dinner Rolls with Whipped Butter.

### PASTA STATION | \$32

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 | \$35

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

## Kids Selections

Choose one kids selection. All kids meals come with fruit cup in lieu of salad

### CRISPY CHICKEN FINGERS | \$15

with Ranch cup and French Fries

### MAC & CHEESE | \$15

## Desserts

Choose one option for all guests. Priced per person

### NEW YORK STYLE CHEESE CAKE | \$10

### CHOCOLATE CAKE | \$10

### ASSORTED CHEF'S CHOICE DESSERTS | \$10

### ASSORTED MINI DESSERTS | \$10

# Bar Menu

All food and beverage must be provided by The Inn at Harbor Shores.  
No outside alcohol permitted. Prices listed are for hosted bar and are per drink ordered.

## Liquor

Choose Premium or Deluxe package. Actual invoice will be based on final consumption. Brands subject to change based upon availability.

### PREMIUM | \$12.00

Grey Goose Vodka  
Havana Club Rum  
Bumbu Spiced Rum  
Hendricks Gin  
Don Julio Silver Tequila  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Johnny Walker Red or Black Scotch

### DELUXE | \$8.00

Tito's Vodka  
Bacardi Rum  
Captain Morgan Spiced Rum  
Beefeater Gin  
Aristocrat Tequila  
Canadian Club Whiskey  
Jim Beam Bourbon  
Dewar's Scotch

## Wines

Choose Premium or Deluxe package. Actual invoice will be based on final consumption. Brands of wine are subject to change based upon availability.

### PREMIUM | \$14.00

#### PREMIUM WHITE WINES

Chardonnay  
Sauvignon Blanc  
Pinot Gris  
Rosé

#### PREMIUM RED WINES

Cabernet  
Pinot Noir  
Merlot

### DELUXE | \$10.00

#### DELUXE WHITE WINES

Chardonnay  
Sauvignon Blanc  
Pinot Gris

#### DELUXE RED WINES

Cabernet  
Pinot Noir  
Merlot

## Beer & Canned Cocktails

An assortment of Craft & Domestic Beers will be available to your guests.  
Any specialty or preferred selections should be communicated to your Sales & Events Manager.  
Actual invoice will be based on final consumption.

### CRAFT | \$8.00

### DOMESTIC | \$5.00

### CANNED COCKTAILS & SELTZERS | \$7.00

### BUBBLY BY THE GLASS | \$9.00

### BOTTLE | \$38



# 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.

**BUFFET DETAILS** | Our buffet selections are priced per person, with the idea that guests will have one full serving per person. They are not an all you can eat type option, and guests are not monitored on how much they take. If you have heavy eaters, you may want to increase your final counts to accommodate these guests. If your guests have all gone through the buffet and there is still additional food remaining, they are welcome to go up a 2nd time. However, second helpings are not guaranteed or the norm.

**FOOD AND BEVERAGE PRICING** | Food and beverage prices can be guaranteed no more than three months in advance. Pricing prior to three months are 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 forecasted 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 thereof. Security services are available through your Sales Manager. At The Inn at Harbor Shore's 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.

**EXTENDED HOURS** | For groups that extend their meeting time beyond a grace period of 20 minutes past their scheduled end time or 30 minutes before their scheduled start time, there may be an additional fee added to their final bill. Please check your final BEO for your timeline.