

Showers & Corporate Events

AT THE HARBOR



Commodore's Breakfast

\$32 per guest

INCLUDED IN YOUR PRICE

Complimentary valet and coat check, white or ivory table linens, white or ivory napkins, rolls, butter, coffee, tea, & soft drinks.

BREAKFAST SERVICE

All guests will be offered a buffet featuring fresh seasonal fruit, scrambled eggs, breakfast potatoes, the Host's selection of; one breakfast entree, & one breakfast protein

BUFFET STAPLES

- Fresh Seasonal Fruit
- Scrambled Eggs
- Breakfast Potatoes

BREAKFAST ENTREE

- Cinnamon French Toast
- Buttermilk Pancakes

UPGRADE

- Crepe Station, +\$10
 - *Station Attendant Required*

BREAKFAST PROTEIN

- Country Sausage
- Applewood Bacon

A customary 25 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Captain's Brunch

\$40 per guest

INCLUDED IN YOUR PRICE

Complimentary valet and coat check, white or ivory table linens, white or ivory napkins, rolls, butter, coffee, tea, & soft drinks.

BRUNCH SERVICE

All guests will be offered a buffet featuring fresh seasonal fruit, scrambled eggs, breakfast potatoes, Harbor salad, the Host's selection of; (1) breakfast entree, (1) breakfast protein, (1) pasta selection & (1) lunch entree

BUFFET STAPLES

- Fresh Seasonal Fruit
- Scrambled Eggs
- Breakfast Potatoes

BREAKFAST ENTREE

- Cinnamon French Toast
- Buttermilk Pancakes

UPGRADE

- Crepe Station, +\$10
 - *Station Attendant Required*

BREAKFAST PROTEIN

- Country Sausage
- Applewood Bacon

PASTA SELECTION

- Meat
- Marinara
- Palomino

UPGRADE

- Alfredo, +\$3

LUNCH ENTREE

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala

UPGRADE

- Chicken Florentine, +\$5

A customary 25 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Mariner's Lunch

\$38 per guest

INCLUDED IN YOUR PRICE

Complimentary valet and coat check, white or ivory table linens, white or ivory napkins, rolls, butter, coffee, tea, & soft drinks.

FIRST COURSE

- Fresh Seasonal Fruit
- Harbor Salad

UPGRADE

- Caesar, +\$2

LUNCH SERVICE

All guests will be served a main plate featuring the Host's selection of one standard proteins, accompanied by a standard starch & a standard vegetable

ENTREE SELECTIONS

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala

UPGRADE

- Chicken Florentine, +\$5
- Sliced Tenderloin, +\$10
- Atlantic Salmon, +\$8

STARCH SELECTIONS

- Roasted Red Potatoes
- Garlic Mashed Potatoes

UPGRADE

- Cheesy Whipped Potatoes, +\$3
- Potatoes Au Gratin, +\$3

GREENS SELECTIONS

- Green Beans
- Broccoli

UPGRADE

- Grilled Asparagus, +\$4
- Glazed Carrots, +\$3

A customary 25 percent operational charge & 6 percent Michigan Sales Tax will be added to your final total. All menu items and pricing are subject to availability and market price adjustments

Light Lunch

\$32 per guest

INCLUDED IN YOUR PRICE

Complimentary valet and coat check, white or ivory table linens, white or ivory napkins, rolls, butter, coffee, tea, & soft drinks.

LIGHT LUNCHEON SERVICE

All guests will be served the Host's selection of; one first course appetizer, & one salad entree

APPETIZER

- Fresh Seasonal Fruit
- Italian Wedding Soup
- Chicken Tortellini Soup
- Minestrone Soup

SALAD ENTREE

- Harbor Salad with Chicken
- Traverse City Salad with Chicken
- Caesar Salad with Chicken

UPGRADE

- Atlantic Salmon , +\$8

A customary 25 percent operational charge & 6 percent Michigan Sales Tax will be added to total guest count. All menu items and pricing are subject to availability and market price adjustments



Buffet Service \$48 per guest
Plated Entree Service \$50 per guest

INCLUDED IN YOUR PRICE

Complimentary valet and coat check, white or ivory table linens, white or ivory napkins, rolls, butter, coffee, tea, & soft drinks.

DINNER SERVICE

All guests will be served a main plate featuring the host's selection of two standard proteins, accompanied by a standard starch & a standard vegetable

GARDEN SELECTIONS

- Harbor
- Caesar

UPGRADE

- Signature, +\$3

ENTREE SELECTIONS

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala
- Slow Roasted Beef

UPGRADE

- Chicken Florentine, +\$5
- Salmon, +\$8
- Petit Filet, +\$15
- Sliced Tenderloin, +\$10
- Lake Superior Whitefish, Market
- Alaskan Halibut, Market
- Sea Scallops, Market
- Atlantic Cod, Market

STARCH SELECTIONS

- Roasted Red Potatoes
- Garlic Mashed Potatoes

UPGRADE

- Cheesy Whipped Potatoes, +\$3
- Potatoes Au Gratin, +\$3

GREENS SELECTIONS

- Green Beans
- Broccoli

UPGRADE

- Grilled Asparagus, +\$4
- Glazed Carrots, +\$3

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DINNER SERVICE

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GARDEN SELECTIONS

- Harbor
- Caesar

UPGRADE

- Signature, +\$3

PASTA COURSE

- Marinara
- Meat Sauce
- Palomino

ENTREE SELECTIONS

- Champagne Chicken
- Chicken Piccata
- Chicken Marsala
- Slow Roasted Beef

UPGRADE

- Chicken Florentine, +\$5
- Salmon, +\$8
- Petit Filet, +\$15
- Sliced Tenderloin, +\$10
- Lake Superior Whitefish, Market
- Alaskan Halibut, Market
- Sea Scallops, Market
- Atlantic Cod, Market

STARCH SELECTIONS

- Roasted Red Potatoes
- Garlic Mashed Potatoes

UPGRADE

- Cheesy Whipped Potatoes, +\$3
- Potatoes Au Gratin, +\$3

GREENS SELECTIONS

- Green Beans
- Broccoli

UPGRADE

- Grilled Asparagus, +\$4
- Glazed Carrots, +\$3

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Event ACCOMMODATIONS

MacRay Special Events Center has a room to fit any celebration! Room fees include set up and tear down of your event, tables, chairs + staff



COMMODORE WEST

👤 75 \$ 400-600

COMMODORE EAST

👤 75 guests \$ 400-600

COMMODORE BALLROOM

👤 150 guests \$ 1500

ANCHOR BAY

👤 145 guests \$ 1000

ST. CLAIR

👤 145 guests \$ 1000

GRAND BALLROOM

👤 400 guests \$ 2500

