

Showers &  
Corporate Events

---

**AT THE HARBOR**



# Commodore's Breakfast

\$35 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 23 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

\$43 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 23 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

\$41 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 23 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

\$35 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 23 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*

# Gather

Buffet Service \$51 per guest  
Plated Entree Service \$53 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

*A customary 23 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*

# 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

