Showers & Corporate Events

AT THE HARBOR

ESTD 1987

MACRAY EVENT CENTER

Commodore's Breakfast

$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.

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 service fee & 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

$46 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 service fee & 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

$44 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 service fee & 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

$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.

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 service fee & 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
- Chicken Tuscan
- Slow Roasted Beef

UPGRADE

- Chicken Florentine, +$5
- Salmon, +$8
- Petit Filet, +$15
- Sliced Tenderloin, +$12
- 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 25 percent service fee & 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 guests $ 400-600

COMMODORE EAST

75 guests $ 400-600

COMMODORE BALLROOM

160 guests $ 1500

ANCHOR BAY

125 guests $ 1000

ST. CLAIR

125 guests $ 1000

GRAND BALLROOM

400 guests $ 2500