



Hey Sisters! Photography



Erika Christine Photography

Rehearsal Dinner Menu

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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Forever starts here...

Congratulations on your engagement!



The Inn at Harbor Shores is committed to helping you plan the beginning of your forever. For one of the most important events in your life, choose top notch service, attention to detail, unmatched culinary flavors, and old world hospitality.



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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, shuttle service to downtown St. Joseph & the Arts District of Benton Harbor, Wi-Fi, parking, in-room single serve coffee, and much more.

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 | \$6

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

CHARCUTERIE BOARD | \$10

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

CHILLED BEEF TENDERLOIN | \$10

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

BREADS & SPREADS | \$4

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, Raw Asparagus Pesto, Roasted Beet Hummus, or Fresh Tomato Salsa with Artisan Breads, Crostini, Tortilla Chips, & Kettle Cooked Chips; Assorted Olives, Peppers, & Crispy Crudité

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 Asian Chicken Sate with Thai Peanut Sauce | \$4

Bacon wrapped Dates with Feta | \$5

Spinach and Brie Stuffed Mushrooms | \$4

Herb Marinated Shrimp Skewer with Lime Aioli | \$6

Mini BLT's | \$6

Fruit Skewer | \$6

Charcuterie Cones | \$8

Cheese Skewer | \$6

Prosciutto Melon Basil Bites | \$4

Blackened Tuna on a Wonton Chip | \$8

Brie & Phyllo with Blackberry Preserves | \$6

Veggie Crudité Shooter | \$4

Gazpacho Shooters with Grilled Cheese | \$5

Tuna Tartar Cones | \$9

Caprese Skewers with Garden Basil | \$4

Spicy Shrimp Salad Spoons | \$6

Chilled Beef Tenderloin on Crostini | \$8

Shrimp Cocktail Cups | \$6

Dinner Buffets

Pricing 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 | \$29

Tossed Iceberg Salad with Cherry Tomatoes,
Red Onion, Garlic Croutons, & Assorted Dressings;
Buttermilk Fried Chicken;
Honey BBQ Baked Beans;
Buttermilk Mashed Potatoes
with Saw Mill 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
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

THE CORABELLE | \$38

Arugula with Dried Cherries, Goat Cheese, and
Champagne Vinaigrette;
Chicken Marsala;
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

GRILLING OUT | \$29

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;
Assorted Sliced Cheeses;
Lettuce, Tomato, Onion, Pickle Chips,
and Appropriate Condiments; Fresh Hamburger Buns;
Kettle Cooked Chips;
Assorted Freshly Baked Cookies
Add-Ons |
Black Bean Patty | \$8
Grilled Marinated Chicken Breast | \$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;
Garlic Marinated Sirloin with Mushroom Merlot Sauce;
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

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

JUMBO MARINATED SHRIMP | \$35

4 Jumbo Marinated Shrimp served with Basmati Rice in a Citrus Herb Sauce 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 | \$25

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 | \$25

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

BEEF SHORT RIBS | \$30

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 | \$35

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

PLATINUM | \$10.00

Grey Goose Vodka
Journeyman Rum
Pusser's Navy Strength Dark Rum
Tanqueray Gin
Tres Agaves Organic Blanco Tequila
Crown Royal Whiskey
Maker's Mark Bourbon
Johnny Walker Red Scotch

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

PLATINUM | \$14.00

PREMIUM WHITE WINES

Chardonnay
Sauvignon Blanc
Pinot Gris
Rosé

PREMIUM RED WINES

Cabernet
Pinot Noir
Merlot

GOLD | \$10.00

DELUXE WHITE WINES

Chardonnay
Sauvignon Blanc
Pinot Gris

DELUXE RED WINES

Cabernet
Pinot Noir
Merlot

Beer & Canned Cocktails

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

MICROBREWS | \$7.00

DOMESTIC | \$5.00

CANNED COCKTAILS | \$8.00

Event Policies & Guide

All following references to "group" apply to the party contracting the event space. All following references to "hotel" apply to The Inn at Harbor Shores

ROOM RENTAL | Room rental for rehearsal dinner or welcome party includes: set up, tear down, tables, chairs, china, silverware, standard lap length linens (with napkins in a variety of colors and table cloths in basic colors)

COST ESTIMATE | A cost estimate for food may be generated for estimating and deposit purposes only and is not intended as a guarantee for final charges. Bar consumption cannot be estimated. Your event may have a food and beverage minimum that you will be required to meet or surpass, excluding taxes and service charge.

CONTRACT, DEPOSIT, & BANQUET EVENT ORDER | A signed contract and credit card on file reserves your event space and guarantees your block of guestrooms until specified cut off date. The contract also outlines venue responsibilities and legal policies. A non-refundable deposit of \$500 is due at the time of contracting with the hotel. The banquet event order (BEO) specifies your event details including set up, menu, guest counts, timing, and more. Group will sign off on a BEO at least one (1) week prior to the event date.

EVENT TIMES | The hotel may offer access 1-3 hours in advance on the day of the event for décor if needed. Event timing is generally 6:00pm-10:00pm. The banquet manager, events manager, and staff are NOT responsible for the execution or tear down of décor. All décor set-up and tear down are the responsibility of client.

MENU | Menu items and pricing are guaranteed three months prior to group's event. Cost estimates provided prior to this time are a courtesy and do not serve as a final invoice. Please check with your Sales & Events Manager for the most updated catering menu prior to food selection.

BAR | Bar pricing is based upon consumption. Last call will not be offered. Shots and pitchers of beer are not served in the banquet rooms at the hotel. MLCC rules and regulations will be enforced.

The Inn at Harbor Shores as a licensee is responsible for the sale and service of all 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. Alcoholic beverages, not purchased from the Inn at Harbor Shores, in closed or open containers are not permitted in public areas or banquet rooms at The Inn at Harbor Shores, including Bridal room. A \$30 fee for each container found will be assessed to the group.

Event Policies & Guide Continued

OUTSIDE FOOD & BEVERAGE | Cakes and other specialty pastries may be purchased from a licensed bakery and brought into the hotel with prior notice and a signed waiver of liability by the group. Hotel policy dictates that under no circumstances will other 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. IAHS does not have public refrigeration available for items purchased outside of the Inn.

BANQUET MANAGER | A dedicated Banquet Manager acts as group's point person for the venue during the event. He or she oversees banquet staff and food service, serves as liaison between chef and service staff, ensures adherence to group's specified event timeline, manages set up and tear down of the room layout, coordinates with group's outside vendors for deliveries if needed, and manages hotel's audio visual equipment in the room.

FINAL MEAL COUNTS | Group has the option of a plated meal or a buffet meal. Hotel requires a final guest count 1 week in advance of each event. Should last minute increases in food be requested, hotel will make all reasonable concessions to provide additional guests with a meal. Group will be charged for final count or actual meals provided, whichever is greater. For plated meals, groups must specify, 10 business days in advance, the total number of entrées of each choice and make clear to banquet staff which guest has ordered each entrée via both a seating chart and place cards (or another similar indicator).

SMOKING | The Inn at Harbor Shores is 100% smoke free. Guests may smoke in designated areas located in front of the hotel or in back on the Riverside Patio. At no time is smoking permitted on the Harborview Ballroom Terrace.

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

— *Event Policies & Guide Continued* —

SERVICE CHARGE & SALES TAX | Food, beverage, AV, 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.

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. 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.

DEADLINES |

- 3 months prior: Final menu and pricing confirmed
- 1 month prior: Final food choices must be made
- 10 days prior: Final details including day of timeline and final guest count
- 1 week prior to event: Signed BEO due

DEPOSIT SCHEDULE | Payment in full is accepted at any time and no additional fees are incurred for credit card payments.

- Nonrefundable deposit in the amount of room rental due at booking with signed contract
- 10 days prior; 100% of total cost estimate due
- On the first business day following event, any remaining outstanding balances incurred during the event will be charged to the credit card on file.