



Bay Harbor
Golf Club

BREAKFAST

PLATED BREAKFAST

Served with Sliced Fruit, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

TRADITIONAL FRENCH TOAST · 12

CINNAMON SWIRL FRENCH TOAST · 12

TRIPLE STACK BUTTERMILK PANCAKES · 12

Maple Syrup | Whipped Cream Available Upon Request

SPECIALTY PANCAKES · 15

Choice of Banana Walnut, Blueberry, Chocolate Chip, Double Chocolate Chip, Decadent Strawberry

SPECIALTY WAFFLES · 16

Choice of Banana Walnut, Blueberry, Chocolate Chip, Double Chocolate Chip, Decadent Strawberry

GOLDEN BELGIAN WAFFLE · 16

Maple Syrup | Whipped Cream Available Upon Request

CLASSIC EGGS BENEDICT · 18

English Muffin, Poached Egg, Canadian Bacon, Hollandaise Sauce

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BREAKFAST

BOXED BREAKFAST

Served with Piece of Whole Fruit, Individual Yogurt, and Bottled Water

BREAKFAST SANDWICH · 18

Choice of Bacon or Ham with Egg and Cheese

BAGEL · 16

Whipped Cream Cheese

MUFFIN · 13

Chef's Choice

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BREAKFAST

CONTINENTAL BREAKFAST

BAY HARBOR EXPRESS · 15

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

SLICED BREAKFAST BREADS

Butter, Peanut Butter, Local Fruit Preserves

FRESH FRUITS AND BERRIES

ORANGE, APPLE, AND CRANBERRY JUICES

BAY HARBOR EXECUTIVE · 18

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

SLICED BREAKFAST BREADS

Butter, Peanut Butter, Local Fruit Preserves

FRESH FRUITS AND BERRIES

YOGURT PARFAITS

KELLOGG'S® CEREALS AND CHILLED MILK

OATMEAL

Dried Fruit, Nuts, and Brown Sugar

ORANGE, APPLE, AND CRANBERRY JUICES

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BREAKFAST

CREATE YOUR OWN BUFFET · 25

Served with Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

CHILLED ORANGE JUICE

SCRAMBLED EGGS

FRESH FRUITS AND BERRIES

MEAT

— CHOOSE TWO —

Bacon, Sausage, Canadian Bacon, Ham, Turkey Sausage

POTATOES

— CHOOSE ONE —

Breakfast Potatoes, Herb Roasted Red Skin Potatoes, Hash Browns

BREADS AND PASTRIES

— CHOOSE THREE —

*Danish Pastries, Scones, Biscuits, Bagels, Assorted Muffins, Cinnamon Rolls,
Sweet Breads, Cranberry Walnut Loaf, Sliced Breakfast Breads*

CEREAL AND GRANOLA

— CHOOSE ONE —

Oatmeal, Kellogg's® Cereals and Chilled Milk, Yogurt Parfaits

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BREAKFAST

ENHANCEMENTS

SCRAMBLED EGGS · 4

SCRAMBLED EGG WHITES · 5
Roasted Tomatoes, Spinach

EGG AND CHEESE ENGLISH MUFFINS · 5
ENHANCEMENTS

Ham · 2

Bacon · 2

HARD BOILED EGGS · 4/DOZEN

PLATH'S BACON · 5

PLATH'S SAUSAGE · 6

PLATH'S CANADIAN BACON · 7

HASH BROWNS · 3

HERB ROASTED RED SKIN POTATOES · 3

(Continued on Next Page)

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BREAKFAST

ENHANCEMENTS

SLICED BREAKFAST BREADS · 3

SALMON LOX MINI BAGELS · 9

ASSORTED BAGELS · 4

Cream Cheese

BISCUITS AND GRAVY · 4

CINNAMON ROLL · 3

COFFEE CAKE · 3

YOGURT PARFAITS · 4

ASSORTED GREEK YOGURTS · 6

ASSORTED KIND® BARS · 4

KELLOGG® CEREALS · 3

Chilled Milk

OATMEAL · 4

Dried Fruits, Nuts, and Brown Sugar

MIMOSA · 6

BLOODY MARY · 8

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BREAKS

MORNING

EYE OPENER · 16

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

ASSORTED KIND® BARS
CARAMEL APPLE WEDGES
MINI DOUGHNUT HOLES
COFFEE CAKES

HEALTH KICK · 16

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

FRUIT SKEWERS
CRUDITÉ
Garden Dip
PITA CHIPS
Hummus
ASSORTED KIND® BARS
MIXED NUTS

BAY HARBOR BAKERY · 9

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

ASSORTED MUFFINS
ASSORTED SCONES
ASSORTED DANISH PASTRIES

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BREAKS

AFTERNOON

SWEET AND SALTY · 13

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

ASSORTED COOKIES

FUDGE BROWNIES

CANDY BARS

MIXED NUTS

KETTLE CHIPS

French Onion Dip

SOUTH OF THE BORDER · 12

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

TORTILLA CHIPS

Salsa, Guacamole, Warm Queso Dip

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

ISN'T IT SUNDAE · 13

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

MICHIGAN-MADE ICE CREAM

Vanilla and Chocolate with Assorted Toppings

ICE CREAM BARS

(Continued on Next Page)

BREAKS

AFTERNOON

RE-ENERGIZE YOUR HEALTH · 14

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

CELERY STICKS

Peanut Butter

WHOLE FRUIT

PITA CHIPS

Hummus

TRAIL MIX

ARTISAN CHEESE · 19

Served with Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas

DOMESTIC AND IMPORTED CHEESES

SEASONAL FRESH BERRIES

TOASTED CROSTINI

LOCAL FRUIT MARMALADE AND PRESERVES

BREAKS

ENHANCEMENTS

NAKED JUICE · 5

FRUIT SMOOTHIES (8oz.) · 4

ASSORTED LARGE CANDY BARS · 4

CARAMEL APPLE WEDGES · 5

DOMESTIC CHEESE AND CRACKERS · 8

COFFEE CAKE · 4

CRUDITÉ · 4
Garden Dip

FRUIT KABOBS · 5

HARD BOILED EGGS · 4/DOZEN

HOUSE-FRIED POTATO CHIPS · 4
French Onion Dip

LEMON BARS · 3

TORTILLA CHIPS · 8
Salsa, Warm Queso

PITA CHIPS WITH HUMMUS · 4

SUNFLOWER SEEDS · 3

TORTILLA CHIPS · 7
Warm Spinach-Artichoke Dip

(Continued on Next Page)

BREAKS

ENHANCEMENTS

TRAIL MIX · 2

COOKIES AND BROWNIES · 30

One Dozen, Assorted

COOKIES · 28

One Dozen, Assorted

BROWNIES · 30

One Dozen

CHOCOLATE COVERED STRAWBERRIES · 26

One Dozen

FRUIT YOGURT · 3

PRETZELS · 3

Individual Bag

GREAT LAKES KETTLE CHIPS · 3

Individual Bag

WHOLE FRUIT · 2

ASSORTED KIND® BARS · 4

ICE CREAM BAR · 4

MIXED NUTS · 18

One Pound

JUICES · 3

Assorted Bottles

COCA-COLA® PRODUCTS · 3

Assorted

BOTTLED WATER · 3

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BREAKS

CONTINUOUS BREAK PACKAGE · 35

Unlimited, All-Day Beverage Service including Assorted Soft Drinks, Bottled Water, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

MORNING BREAK

— CHOOSE THREE —

Sliced Seasonal Fruits and Berries

Chilled Orange, Apple, and Cranberry Juices

Kellogg's® Cereals and Chilled Milk

Oatmeal with Dried Fruit, Nuts, and Brown Sugar

Assorted Breakfast Sandwiches

Bagels with Whipped Cream Cheese

Cranberry Walnut Loaf with Sweet Butter

AFTERNOON BREAK

— CHOOSE THREE —

Fruit Kabobs

Assorted Cookies

Brownies

Ice Cream Bars

Large Candy Bars

Lemon Bars

Tortilla Chips and Salsa

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BREAKS

HALF DAY BREAK BUILDER

— 4 Hours —

COLD BEVERAGES · 8

Assorted Soft Drinks, Bottled Waters

HOT AND COLD BEVERAGES · 13

*Freshly Brewed, Regular and Decaf Starbucks® Coffee,
Assorted TAZO® Teas, Soft Drinks, and Bottled Waters*

FULL DAY BREAK BUILDER

— 8 Hours —

COLD BEVERAGES · 11

Assorted Soft Drinks, Bottled Waters

HOT AND COLD BEVERAGES · 17

*Freshly Brewed, Regular and Decaf Starbucks® Coffee,
Assorted TAZO® Teas, Soft Drinks, and Bottled Waters*

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LUNCH

PLATED

*Served with Potato Chips, Dill Pickle, Chef's Choice of Dessert,
Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffees, and Assorted TAZO® Teas*

BOXED

*Served with Individual Bag of Great Lakes Kettle Chips, Chef's Coleslaw,
Piece of Whole Fruit, Sweet Treat, and Bottled Water*

GRAND TRAVERSE · 18

Cherry Chicken Salad

CAPRESE SANDWICH · 18

Tomato, Pesto, Basil, Mozzarella Cheese, Balsamic Reduction

TURKEY CLUB · 18

Peppered Turkey, Swiss Cheese, Lettuce, Bacon, Avocado-Curry Mayo

HAM AND GOUDA · 18

Ham, Gouda Cheese, Spinach, Caramelized Onion, Honey Mustard

DELUXE ROAST BEEF · 18

Carved Roast Beef, Swiss Cheese, Lettuce, Horseradish Aioli

TUNA SALAD · 18

Tuna Salad, Cheddar Cheese, Lettuce, Tomato

TURKEY · 18

Peppered Turkey, Provolone Cheese, Spinach, Tomato, Basil Aioli

DELUXE ITALIAN · 20

Ham, Salami, Pepperoni, Provolone Cheese, Shredded Lettuce, Onion, Sweet Italian Dressing

CALIFORNIA CHICKEN · 20

Grilled Chicken, Bacon, Lettuce, Tomato, Avocado Aioli

GRILLED CHICKEN CAESAR SALAD · 16

*Hearts of Romaine, Grilled Chicken, Tomato, Parmesan Reggiano,
Garlic Croutons, Roasted Garlic Caesar Dressing*

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LUNCH

SOUP & SANDWICH BUFFET · 25

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

SANDWICHES

— CHOOSE THREE —

BLACK FOREST HAM AND FONTINA CHEESE

DELUXE ITALIAN

Ham, Salami, Pepperoni, Provolone Cheese, Shredded Lettuce, Onion, Sweet Italian Dressing

GRAND TRAVERSE

Cherry Chicken Salad

TURKEY BREAST AND LINGONBERRIES

TUNA SALAD CROISSANT

Tuna Salad, Cheddar Cheese, Lettuce, Tomato

DELUXE ROAST BEEF

Carved Roast Beef, Swiss Cheese, Lettuce, Horseradish Aioli

TURKEY, AVOCADO, AND HUMMUS WRAP

Roasted Red Pepper Hummus

CAPRESE SANDWICH

Tomato, Pesto, Basil, Mozzarella Cheese, Balsamic Reduction

HOUSE-MADE SOUPS

— CHOOSE TWO —

Chicken Noodle

Tomato Basil

Creamy Potato and Bacon

Creamy Broccoli and Cheddar

Chicken and Rice

Vegetable

CHEF'S CHOICE OF DESSERT

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LUNCH

DELI BOARD DELIGHT BUFFET · 28

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

ASSORTED SLICED BREAD

SLICED TURKEY, HAM, SALAMI, AND ROAST BEEF

TUNA SALAD

CHICKEN SALAD

SWISS, CHEDDAR, AND AMERICAN CHEESES

ASSORTED TOPPINGS

*Tomatoes, Sliced Onions, Lettuce, Crunchy Sweet Gherkins, Banana Peppers,
Basil Aioli, Deli Sauce, Dijon Mustard*

CREAMY COLESLAW

POTATO SALAD

GREAT LAKES KETTLE CHIPS

CHEF'S CHOICE OF DESSERT

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LUNCH

SOUTHERN BBQ · 36

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRESH MIXED GREEN SALAD

Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings

SWEET CORNBREAD

CREATE YOUR OWN BBQ SANDWICH

Sandwich Rolls

Honey BBQ Chicken

Pulled Roasted Brisket

HOUSE-MADE MACARONI AND CHEESE

HOUSE-FRIED POTATO CHIPS

CORN ON THE COB

WATERMELON

HOUSE-MADE SEASONAL FRUIT PIES

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LUNCH

TASTE OF MEXICO · 34

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

ROMAINE SALAD

Red Bell Peppers, Jicama, Black Bean and Corn Salsa, Lime Vinaigrette

CHICKEN TORTILLA SOUP

Avocado Crème-Fraîche

CREATE YOUR OWN FAJITAS

Corn Tortillas

Marinated Chicken Breast

Grilled Sirloin Tips

ASSORTED TOPPINGS

Lettuce, Shredded Jack Cheese, Sour Cream, Jalapeños, Onions, Tomatoes

TORTILLA CHIPS

Guacamole, Warm Queso Dip

SPANISH RICE

HOUSE-FRIED CINNAMON PITAS

ENHANCEMENT

BLACKENED MAHI MAHI, MANGO SALSA · 5

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LUNCH

TASTE OF ITALY · 38

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

CAESAR SALAD

Hearts of Romaine, Garlic Croutons, Parmesan Reggiano, Roasted Garlic Caesar Dressing

CREATE YOUR OWN ITALIAN SANDWICH

House-Made Ciabatta Bread

Italian Sliced Prosciutto, Fresh Tomato, Mozzarella, Balsamic Glaze

Parmesan Encrusted Chicken, Basil Pesto

House-Made Beef Meatballs, Marinara Sauce

WILD MUSHROOM RAVIOLI

Pesto Cream Sauce

SAUTÉED GREEN AND YELLOW SQUASH

PANNA COTTA

Fresh Berry Compote

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LUNCH

TASTE OF GREECE · 39

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

GREEK SALAD

Romaine, Tomato, Onion, Beets, Kalamata Olives, Feta, Greek Vinaigrette

ANTIPASTI PLATTER

Olives, Cured Meat, Artisan Cheese, Fresh Fruit

CREATE YOUR OWN GYRO

Naan Bread

Roasted Lamb

Roasted Pork Loin

Tzatziki Sauce

HUMMUS

Grilled Pita, Baby Carrots, Cucumber

BAKLAVA

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LUNCH

TASTE OF ASIA · 32

Served with Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

RED CABBAGE COLESLAW
Broccoli, Sesame Ginger Dressing

EGG DROP SOUP

VEGETARIAN SPRING ROLLS
Sweet Chili Sauce

KUNG PAO CHICKEN

BEEF TERIYAKI

VEGETABLE LO MEIN

STEAMED WHITE RICE

COCONUT LEMON BARS

FORTUNE COOKIES

ENHANCEMENT

ASSORTED SUSHI ROLLS · 12 PER ROLL

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DINNER

PLATED DINNER

Served with Dinner Rolls, Choice of One Vegetable and One Starch, Chef's Choice of Dessert, Fresh Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

FRENCHED CHICKEN · 30

Otto's Farm Free Range Breast, Pan Roasted, Crispy Sage, Lemon-Basil Pesto

GREAT LAKES WHITEFISH · 36

Tomato-Caper Relish, Citrus Beurre-Blanc

GREAT LAKES WALLEYE · 38

Sautéed, Lemon-Caper Beurre-Blanc

SCOTTISH SALMON · 38

Charred Tomato and White Bean Sauté, Scallion Crème Fraîche

SAUTÉED SHRIMP WITH GARLIC-HERB PASTA · 28

Gulf Shrimp, Beurre Blanc

LOBSTER TAIL · 50

BRAISED BEEF SHORT RIB · 34

Truffle-Dusted Gaufrette, Red Wine Demi-Glacé

SEARED FILET MIGNON · 48

Brûléed Roquefort Bleu Cheese, Demi-Glacé

USDA PRIME DELMONICO · 48

ROSEMARY THYME ROASTED PORK LOIN · 34

Jus Cranberry Reduction

BRAISED LAMB SHANK · 45

Balsamic Crimini Mushroom Sauce

COCONUT QUINOA · 30

Red Quinoa, Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce

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DINNER

PLATED PAIRINGS

STARCH

— CHOOSE ONE —

Creamy Polenta

Loaded Baked Potatoes

Roasted Fingerling Potatoes

Garlic Whipped Potatoes

Smashed Yukon Potatoes

Canaroli Risotto

Red Quinoa

VEGETABLES

— CHOOSE ONE —

Haricots Verts

Broccolini

Asparagus

Cippolini Onion-Cauliflower Hash

Michigan Root Vegetables

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DINNER

BUFFET

Served with Dinner Rolls, Choice of Two Vegetables and Two Starches, Chef's Choice of Dessert, Fresh Mixed Greens with Cucumbers, Tomatoes, Red Onions, Carrots, and Assorted Dressings Iced Tea, Freshly Brewed Starbucks® Regular and Decaf Coffee, and Assorted TAZO® Teas

CHOICE OF TWO ENTRÉES · 39

CHOICE OF THREE ENTRÉES · 44

FRENCHED CHICKEN

Otto's Farm Free Range Breast, Pan Roasted, Crispy Sage, Lemon-Basil Pesto

CHICKEN MARSALA

Sautéed, Marsala Wine and Mushroom Sauce

GREAT LAKES WHITEFISH ·

Tomato-Caper Relish, Citrus Beurre-Blanc

GREAT LAKES WALLEYE

Sautéed, Lemon-Caper Beurre-Blanc

SCOTTISH SALMON

Charred Tomato and White Bean Sauté, Scallion Crème Fraîche

SAUTÉED SHRIMP WITH GARLIC-HERB PASTA

Gulf Shrimp, Beurre Blanc

BRAISED BEEF SHORT RIB ·

Truffle-Dusted Gaufrette, Red Wine Demi-Glacé

WAGYU FLANK

Brûléed Roquefort Bleu Cheese, Demi-Glacé

ROSEMARY THYME ROASTED PORK LOIN

Jus Cranberry Reduction

BRAISED LAMB SHANK

Balsamic Crimini Mushroom Sauce

COCONUT QUINOA

Red Quinoa, Seasonal Vegetables, Pea Shoots, Coconut Curry Sauce

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DINNER

BUFFET PAIRINGS

STARCH

— CHOOSE TWO —

Creamy Polenta

Loaded Baked Potatoes

Roasted Fingerling Potatoes

Garlic Whipped Potatoes

Smashed Yukon Potatoes

Canaroli Risotto

Red Quinoa

VEGETABLES

— CHOOSE TWO —

Haricots Verts

Broccolini

Asparagus

Cippolini Onion-Cauliflower Hash

Michigan Root Vegetables

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DINNER

ENHANCEMENTS

SALADS

TRADITIONAL CAESAR SALAD · 8

Hearts of Romaine, Parmesan Reggiano, Garlic Croutons, Roasted Garlic Caesar Dressing

LAKE MICHIGAN SALAD · 8

Bibb Lettuce, Asparagus, Strawberries, Candied Pecans, Raspberry Poppy Seed Dressing

NORTHERN MICHIGAN SALAD · 8

Mixed Greens, Goat Cheese, Dried Michigan Cherries, Candied Walnuts, Fig Vinaigrette Dressing

B.L.T. WEDGE SALAD · 8

Crispy Iceberg Wedge, Blue Stilton, Cherry Tomatoes, Chopped Bacon, Buttermilk Ranch Dressing

DESSERTS

FLOURLESS CHOCOLATE CAKE

BAKLAVA

RED VELVET CAKE

KEY LIME PIE

ASSORTED SEASONAL FRUIT PIES

CHOCOLATE MOUSSE

*Custom Desserts Available Upon Request,
Please Inquire with Event Manager*

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RECEPTION

COLD HORS D'OEUVRES

— Per Dozen —

FRESH CAPRESE BRUSCHETTA · 29

SMOKED SALMON RYE CROSTINI · 30
Herb-Infused Cheese

GREAT LAKES WHITEFISH MOUSSE · 37
On Cucumber Discs

SEARED TUNA ON RICE CRACKER · 36
Sumo Sauce, Microgreens

MOZZARELLA TOMATO SKEWERS · 28

OYSTERS ON THE HALF SHELL · 34

POACHED PEAR, PROSCIUTTO, AND GOAT CHEESE CROSTINI · 32

PROSCIUTTO WRAPPED ASPARAGUS · 32
Balsamic Drizzle

GAZPACHO SHRIMP SHOOTERS · 56

ROASTED VEGETABLE AND GOAT CHEESE CROSTINI · 29

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RECEPTION

HOT HORS D'OEUVRES

— *Per Dozen* —

BEEF TENDERLOIN DIANE BITES · 38

Brandy Cream, Mushroom, Shallot, Whole-Grain Mustard

PORK POT STICKERS · 28

Sweet Soy Sauce

CAPRESE FLATBREAD · 24

BBQ PORK FLATBREAD · 26

SPINACH ARTICHOKE FLATBREAD · 24

CRAB RANGOONS · 30

Sweet and Sour Sauce

BACON WRAPPED SCALLOPS · 42

BACON WRAPPED SHRIMP · 46

Chipotle Hollandaise

SWEET CHILI CHICKEN KABOBS · 32

PHYLLO WRAPPED BRIE · 30

Mixed Fruit Marmalade

TERIYAKI BEEF TIP KABOBS · 32

Peppers and Onions

(Continued on Next Page)

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RECEPTION

HOT HORS D'OEUVRES

— *Per Dozen* —

OYSTERS ROCKEFELLER · 48

CANDIED BACON · 28

DIJON GREMOLATA LAMB LOLLIPOPS · 48

SPANAKOPITA · 28

VEGETARIAN SPRING ROLLS · 28

Sweet Soy Sauce

MUSHROOM TARTLETS · 32

Wild Mushroom Duxelle, Asiago Cheese

*For optimal quality, food is displayed for a maximum of 90 minutes. Prices subject to change without notice.
Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge.
Substitutions may be made based on product availability at any time without notice.

RECEPTION

PRESENTATIONS

CRUDITÉ

Variety of Seasonal Vegetables such as Carrots, Bell Peppers, Squash, Celery, Cherry Tomatoes, and Cucumbers served with Hummus

TWENTY-FIVE PEOPLE · 100 FIFTY PEOPLE · 165

TROPICAL FRUIT

Fresh Seasonal Fruits such as Cantaloupe, Watermelon, Pineapple, Strawberries, and Grapes served with Yogurt Dip and freshly Whipped Cream

TWENTY-FIVE PEOPLE · 110 FIFTY PEOPLE · 175

ARTISAN CHEESE

Fresh Fruit, Pepperidge Farm® Crackers, and Candied Nuts

TWENTY-FIVE PEOPLE · 135 FIFTY PEOPLE · 250

SHRIMP COCKTAIL

Lemon, Horseradish Cocktail Sauce

PER DOZEN · 56

BRIE EN CROUTE

Raspberry Compote, Crackers and/or Crostini

TWENTY-FIVE PEOPLE · 75 FIFTY PEOPLE · 100

CHARCUTERIE

Sliced Meats and Cheeses such as Aged Cheddar, Fontina, and Manchego, served with Pickled Asparagus, Marinated Olives, Crostini, and Crackers

TWENTY-FIVE PEOPLE · 200 FIFTY PEOPLE · 400

SUSHI DISPLAY

California Roll, Spicy Tuna Roll, Veggie Roll, Steak Roll

CHOOSE UP TO THREE ROLLS FIFTY PEOPLE · 215

ICE SCULPTURE

Display Your Reception Presentation on a Custom-Made Ice Sculpture

MARKET PRICE

*For optimal quality, food is displayed for a maximum of 90 minutes. Prices subject to change without notice. Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge. Substitutions may be made based on product availability at any time without notice.

RECEPTION

CARVING

HERB ROASTED TENDERLOIN OF BEEF · 300

Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard

SERVES TWENTY-FIVE GUESTS

PRIME RIB OF BEEF · 315

Au Jus, Sliced Rolls, Creamy Horseradish, and Dijon Mustard

SERVES THIRTY-FIVE GUESTS

ROSEMARY THYME ROASTED PORK LOIN · 220

Sliced Rolls, Apple Cherry Chutney, and Maple Mustard Sauce

SERVES THIRTY-FIVE GUESTS

DIJON GREMOLATA LEG OF LAMB · 300

Sliced Rolls, Mint Preserves, and Dijon Mustard

SERVES TWENTY-FIVE GUESTS

*\$150 fee per carver or attendant (recommend 1 per 80 guests). For optimal quality, food is displayed for a maximum of 90 minutes. Prices subject to change without notice. Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge. Substitutions may be made based on product availability at any time without notice.

RECEPTION

STATIONS

PASTA BAR · 17

PASTA

Penne, Tortellini

SAUCE

Tomato-Basil Sauce, Creamy Alfredo Sauce

ASSORTED TOPPINGS

*Zucchini, Yellow Squash, Mushrooms, Onion, Oven-Roasted Tomatoes, Spinach,
Red Pepper, Grated Parmesan Cheese, Freshly Ground Black Pepper*

GARLIC BREAD

ENHANCEMENTS

Grilled Chicken · 3 PER PERSON

Grilled Shrimp · 4 PER PERSON

Plath's Bacon · 2 PER PERSON

HOUSE-MADE MACARONI AND CHEESE · 16

ASSORTED TOPPINGS

*Toasted Breadcrumbs, Scallions, Shredded Cheddar and Pepper Jack Cheese,
Plath's Bacon, Broccoli, Sun-Dried Tomatoes, Spinach*

ENHANCEMENTS

Lobster · 8 PER PERSON

Buffalo Chicken · 6 PER PERSON

SOUTH OF THE BORDER · 10

TORTILLA CHIPS

Salsa, Guacamole, Warm Queso Dip

CRISPY CINNAMON-SUGAR PITA CHIPS

Caramel Dip

(Continued on Next Page)

RECEPTION

STATIONS

TACO · 18

MARINATED GRILLED CHICKEN

SPICED SIRLOIN TIPS

SOFT TACO SHELLS

ASSORTED TOPPINGS

Chopped Lettuce, Shredded Jack Cheese, Sour Cream, Guacamole, Jalapeños, Onions, Pico de Gallo

TORTILLA CHIPS

ENHANCEMENT

Whitefish Tacos and Mango Salsa · 5 PER PERSON

POTATO MARTINI BAR · 16

— CHOOSE TWO —

Garlic Whipped, Sweet Potato, Red Skin Mashed

ASSORTED TOPPINGS

*Cheddar Cheese, Bleu Cheese Crumbles, Plath's Bacon, Scallions,
Chives, Broccoli, Pico de Gallo, Sour Cream*

SLIDER BAR · 20

SHAVED BEEF

PULLED PORK

GRILLED CHICKEN

BRICOHE SLIDER BUNS

ASSORTED TOPPINGS

Cheese, Lettuce, Tomatoes, Sliced Red Onions, Ketchup, Mustard, Mayonnaise, Pickle Relish

KETTLE CHIPS

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— RECEPTION —

BAY HARBOR HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 8

*Smirnoff Vodka, Beekeeper Gin, Bacardi Rum, Seagram's 7 Whiskey,
Dewar's Scotch, Jim Beam Bourbon, Jose Cuervo Gold Tequila*

RED WINE · 8

Sand Point Pinot Noir, Sand Point Cabernet Sauvignon

WHITE WINE · 8

Sand Point Chardonnay, Sand Point Sauvignon Blanc

BEER

— CHOOSE THREE —

DOMESTIC · 5

Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite

IMPORT AND CRAFT · 6

*Blue Moon, Beck's N/A, Corona, Heineken, Founder's All Day IPA,
New Belgium Fat Tire, Seasonal Michigan Micro Brew*

**Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Beverage selections are subject to change without notice based on availability. Bars set-up in outdoor event spaces will utilize plastic cups. Prices subject to change without notice. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.

— RECEPTION —

PREMIUM HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 10

*Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Tennessee Whiskey,
Chivas Regal Scotch, Maker's Mark Bourbon, El Jimador Reposado Tequila*

RED WINE · 10

— CHOOSE TWO —

*Owen Roe Sharecroppers Pinot Noir, Rabble Merlot, Lander-Jenkins Cabernet,
Hector Durigutti Malbec*

WHITE WINE · 10

— CHOOSE TWO —

*Mohua Sauvignon Blanc, Sonoma Cutrer Chardonnay, Tomassi Le Rosse Pinot Grigio,
Chateau Grand Traverse "Late Harvest" Riesling*

SPARKLING · 10

— CHOOSE ONE —

Bianca Vigna Prosecco, Veuve Ambal Rosé

BEER

— CHOOSE THREE —

DOMESTIC · 5

Budweiser, Bud Light, Coors Light, Labatt Blue, Michelob Ultra, Miller Lite,

IMPORT AND CRAFT · 6

*Blue Moon, Beck's N/A, Corona, Heineken, Founder's All Day IPA,
New Belgium Fat Tire, Seasonal Michigan Micro Brew*

**Bar Set-up fee of \$150 applied to each bar. Bar set-up fee includes one bartender, non-alcoholic beverages, mixers, and garnishes. Beverage selections are subject to change without notice based on availability. Bars set-up in outdoor event spaces will utilize plastic cups. Prices subject to change without notice. Substitutions may be made based on product availability at any time without notice. Prices do not include 6% State Tax or 22% Service Charge.

— RECEPTION —

MICHIGAN SELECT HOST BAR

PRICING BASED ON CONSUMPTION

LIQUOR · 12

*Gypsy Vodka, Gypsy “Petoskey Stone” Gin, Gypsy “Mackinac Island” Rum
Journeyman Bourbon, Traverse City Whiskey Co. Whiskey,
Cabresto Tequila Reposado*

RED WINE · 12

— CHOOSE TWO —

*Black Star Farms Pinot Noir, Black Star Farms Cabernet Franc,
Shady Lane Blau Fränkisch, Chateau Fontaine Woodland Red*

WHITE WINE · 12

— CHOOSE TWO —

*Black Star Farms “Sur Lie” Chardonnay, Chateau Grand Traverse “Late Harvest” Riesling,
Black Star Farms Pinot Blanc*

SPARKLING · 12

— CHOOSE ONE —

M. Lawrence “Sex” Brut Rosé, L. Mawby Blanc de Blanc

BEER · 6

— CHOOSE THREE —

*Founder’s All Day IPA, Short’s Local’s Light, Petoskey Brewing Horny Monk,
Bell’s Pale Ale, Seasonal Michigan Micro Brews*

Bar Set-Up Fee of \$150 applied to each bar and includes one bartender, non-alcoholic beverages, mixers, and garnishes. Beverage selections are subject to change without notice based on availability. Bars set-up in outdoor event spaces will utilize plastic cups. Prices subject to change without notice. Prices do not include the 6% State Tax or 22% Service Charge.

EXPERIENCES

60-90 MINUTES

SOUS VIDE METHOD COOKING DEMONSTRATION · 30

Chef-led demonstration and tasting
Includes assorted meat and cheese tray
Includes small tastes and samples of Sous Vide items
THIRTY PEOPLE MAXIMUM

MODERN MIXOLOGY AND CRAFTING COCKTAILS · 30

Presented by a USBG Certified Spirits Professional
Assorted methods, theory and discussion
Includes assorted meat and cheese tray
10 to 12 drink samples
FIFTEEN PEOPLE MAXIMUM

MICHIGAN WINES – TASTING AND DISCUSSION · 30

Presented by a Certified Sommelier (of the Court of Master Sommeliers)
Includes assorted meat and cheese tray
10 to 12 wine samples
THIRTY PEOPLE MAXIMUM

PAIRING WINES WITH CUISINE · 30

Presented by a Certified Sommelier (of the Court of Master Sommeliers)
Includes assorted meat and cheese tray
Assorted appetizers
10 to 12 wine samples
THIRTY PEOPLE MAXIMUM

**150 professional fee, maximum number of participants displayed.
Prices subject to change without notice. Unless noted, prices are per person and do not include 6% State Tax or 22% Service Charge.
Substitutions may be made based on product availability at any time without notice.

TECHNOLOGY

AUDIO

WIRELESS MICROPHONE · 150

Lavaliere or Handheld

WIRED MICROPHONE · 35

PORTABLE SOUND SYSTEM · 225

(4) CHANNEL MIXER · 50

(12) CHANNEL MIXER · 150

HOUSE SOUND PATCH · 50

LAPTOP AUDIO CONNECTIONS · 30

LIGHTING

TENT LIGHTING · *Call for Estimate*

INTELLIGENT LIGHTING PACKAGE · *Call for Estimate*

STAGE LIGHTING PACKAGE · *Call for Estimate*

PHONE

POLYCOM SPEAKER PHONE · 125

Local and Toll Free Access

POLYCOM SPEAKER PHONE · 200

Long Distance Dialing

TECHNOLOGY

PROJECTION

8' SCREEN · 50

PORTABLE LCD PROJECTOR · 175

42" LCD FLAT SCREEN TV WITH STAND · 250

60" LCD FLAT SCREEN TV WITH STAND · 450

80" LCD FLAT SCREEN TV WITH STAND · 550

VIDEO

DVD PLAYER · 50

PACKAGES

LCD SUPPORT PACKAGE · 125

Screen, Extension Cord, Power Strip, Support Cables, and AV Support to Set Up

ARLINGTON AV PACKAGE · 400

LCD Projector, Screen, House Sound, Podium with Microphone, and Support Cables

CLIFTON AV PACKAGE · 400

LCD Projector, Screen, Portable Sound, Podium with Microphone, and Support Cables

OCCIDENTAL AV PACKAGE · 350

LCD Projector, Screen, Podium, and Support Cables

CUSHMAN AV PACKAGE · 450

80" LCD Flat Screen TV with Stand and Support Cables

TECHNOLOGY

AV ASSISTANCE

Advance Scheduling Required

MONDAY-SATURDAY

8AM-5PM | 75 per hour

SUNDAY AND HOLIDAYS

After Business Hours | 150 per hour

WIRED INTERNET CONNECTION · 250

With Network Cable

Additional Wired Connection · 50

NETWORK HUB · 285

EVENT ACCESSORIES

POST-IT PAD FLIP CHART AND MARKERS · 40

DRY ERASE BOARD AND MARKERS · 50

PODIUM (*Without Microphone*) · 30

PODIUM (*With Microphone*) · 75

PODIUM (*With Wireless Microphone*) · 150

POWER STRIP · 20

EXTENSION CORD · 30

WIRELESS PRESENTATION REMOTE · 75

PIPE AND DRAPE (*Black and White*) · 12.50 PER SQUARE FOOT

PIPE AND DRAPE (*Colors*) · *Call for Estimate*

SUPPORT PRESENTATION · *Call for Estimate*

SHIPPING & STORAGE

SHIPPING

Out-Bound Handling Fee of 10 dollars will be applied to each package

OUTBOUND FREIGHT/SHIPPING · *Based on Weight*

SHIPPING POLICY

In order to assure arrival and timely processing of your packages, please use the following format on your shipments. Please be sure to include FIRST and LAST name of the person who will be receiving the package at the club. Provide detailed return address information, including phone number. Groups, meetings, conferences and all events, please list the title of your group or event and the dates of the program on the shipping label. Please ensure if sending multiple pieces that they are listed as “1” of “total number” of packages in the shipment.

EXAMPLE

Name of Guest to Receive Package

Bay Harbor Golf Club
5800 Coastal Ridge Drive
Bay Harbor, MI 49770

Event Name/Event Manager's Name/Box # _ of # _

STORAGE

*Due to limited storage facilities, please ship all packages to arrive
no more than one week prior (7 Days) to your event*

STORAGE OF BOXES · 25 PER BOX, PER DAY

STORAGE OF PALLETS · 150 PER PALLET, PER DAY

*Prices Subject to Change Without Notice.

Substitutions may be made based on product availability at any time without notice.

Prices do not include 6% State Tax or 22% Service Charge.

GENERAL INFORMATION

FOOD & BEVERAGE POLICY

Enclosed for your consideration are a range of suggested menus. Please bear in mind that these selections are merely an example of the services that our catering and event staff are able to provide. We welcome the opportunity to create custom menus to meet the needs and suit the preferences of your guests. No food and beverage of any kind is permitted to be brought into banquet event spaces. Food and Beverage is not permitted to be removed from the club's banquet event area. Bay Harbor Golf Club is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Inn at Bay Harbor by outside vendors or individuals. The Club reserves the right to refuse service to any guest that is under 21 years of age, appears to be under age, without legal identification, or appears to be intoxicated. Bay Harbor Golf Club reserves the right to request the removal of any alcoholic beverage brought into the hotel's banquet facilities. Parents/Adults cannot legally serve children/minors. A twenty-five person minimum is required for all buffets. For optimal quality, food is displayed for a maximum of ninety minutes. Menu item substitutions may be made based on product availability at any time without notice. All beverages served/consumed in any outdoor banquet event space will be served in plastic.

GUARANTEE POLICY

A minimum guarantee must be received (3) three working days prior to the event. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly. Complete menus for group sponsored food and beverage functions should be submitted to the Event Manager at least 28 days prior to the main date of group arrival to allow food ordering. Failure to submit requested menus prior to the 28-day cutoff may encounter substitutions based on market availability. All charges will be based on the guaranteed count, or the actual number of guests served, whichever is greater. If additional guests attend, the bill will reflect the guarantee count plus the additional guests. The culinary department will only prepare for an additional 5% attendance over the guarantee the day of the event, therefore proper notification of guest count is imperative to the success of the event.

PRICING POLICY

To qualify for tax exemption the organization must provide a valid Michigan tax exemption certificate prior to the event date and payment must match name on exemption form. All prices are subject to change without notice. All prices are subject to 6% State Tax and 22% Service Charge. Children under 12 will be charged 75% of the posted adult menu price or may eat a recognized Children's Entrees. Children 3 and under will not be considered in the final billing and therefore dine at no cost to you.

(Continued on Next Page)

GENERAL INFORMATION

BANQUET ROOM POLICY

The club reserves the right to inspect and control all private functions. It is policy that all time schedules entered on the contract are enforced. The club reserves the right to change the location of your event to a more suitably sized area should the anticipated attendance significantly increase or decrease. Guest agrees to be responsible for any damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. The club does not assume any responsibility for the damage or loss of any merchandise or articles left in the club prior to, during, or after your event. Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Events office. Scotch tape, screws, staples, nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or banquet event space. Glitter is not permitted in any club space.

NOISE POLICY

All bands, DJ's, and any other form of entertainment must end at 11:00pm. Management may request the volume be turned down prior to the ending time if disrupting. If not compliant, a \$1,000 fine will be charged.

PARKING LOT POLICY

Delivery/Equipment/Vendor vehicles are not to be parked in guest areas, including the circle drive unless being unloaded or loaded.

OUTSIDE VENDOR/CONTRACTOR POLICY

The club reserves the right to advance approval of all outside vendors and their contracted services including but not limited to electrical requirements and specs.

SIGNAGE POLICY

Minimum pre-approved and pre-arranged signage is permitted in the public areas and grounds. The signage must be prepared by a professional vendor/contractor. It must meet hotel standards and requirements (handmade, inked signs are not permitted) and must be removed immediately upon conclusion of the meeting for which it has been used. All event signage is limited to private function areas. No signage is permitted in the main lobby.

AUDIOVISUAL POLICY

Bay Harbor Golf Club's exclusive AV provider is Oncore AV, who provides stunning audiovisual services. A representative from Oncore AV will work with you one on one to provide stunning audiovisual services to fit your specific needs, making your event even more memorable.

We'd be delighted to host and customize your event!

ASK YOUR EVENT MANAGER ABOUT CREATING
A MENU DESIGNED JUST FOR YOU.

FOR RESERVATIONS 888.906.5972 | F 231.439.4122