

Terrace Inn
A Historic Northern Michigan Destination

The Terrace Inn may just be what you are looking for in planning your upcoming reunion, business, wedding or other group event. Our scenic, quiet location in Historic Bay View Association is just 1 mile from downtown Petoskey Michigan and 3 blocks from Little Traverse Bay. Many cultural and recreational opportunities are nearby, offering guests visiting this resort community a variety of ways to spend their unstructured time. Transportation from Pellston Airport is available by taxi or car rental at the airport, taxi service is available in the city as well and shuttle service to the areas beautiful new Casino is free. The Inn offers 37, (74 persons based on double occupancy) and dining for up to 110 in our Victorian DeVol Room, plus 40 more (weather permitting) on our outdoor veranda. The veranda faces Little Traverse Bay and views of Petoskeys million dollar sunsets are truly amazing. The Inn has a full liquor license and provides all meals, although we do allow wedding cakes from outside sources.

Rooms are open year round (with some exceptions for individual reservations in March, December 24 and 25) and dining is open to the public Tuesday through Saturday in peak-season and weekends off-season. Our event coordinator Amanda is more than happy to assist you by quoting you a price based on a few simple questions. We have packages to meet most needs, and can make special menus or other accommodations for individual preferences. We hope you will make your event even more memorable. Giving a chance for guests to mingle affords them a chance to get to one another on a less formal level. Group packages including lodging and meals simplify the entire process and Emily our hotel operations manager can coordinate with Amanda to make sure everything goes smoothly from the time of arrival to the end of your stay. Thank you again for considering the Terrace Inn.

We hope to hear from you.

Owners, Patty and Mo Rave, all the staff at the Terrace Inn

The Terrace Inn, 1549 Glendale, Petoskey MI 49770
(231)347-2410 (800)530-9898 www.theterraceinn.com

These menus are for Extended Dinner Service...
Courses are plated and served by our professional wait staff.

Menu 1

First Course

Garden Salad

Mixed greens with carrots, tomato, onion, cucumber
With your choice of dressing

Or

Homemade Whitefish Chowder

Garlic bread with herb butter is included.

Entrees

Choice of:

6oz. Walnut Crusted Whitefish Filet

Baked and served with homemade tartar sauce.

Or

Chicken Hemingway (single breast)

Lightly breaded chicken breast sautéed and topped
with a Michigan tart cherry cream sauce
finished with truffled mushrooms

Served with your choice of starch and green vegetable

Dessert

Double Fudge Nut Brownie with Ice Cream

Beverage

Coffee, Tea, Pepsi Products

Package Price \$19.95 per person
Plus tax and 18% gratuity

Menu 2

Appetizer

Vegetable Tray with Ranch Dipping Sauce

Soup or Salad

Garden Salad

Mixed greens with carrots, tomato, onion, cucumber, and your choice of dressing

Or

Homemade Whitefish Chowder

Entree

6oz. Planked Whitefish Filet

Baked with dill & paprika, surrounded by our duchess mashed potatoes and accompanied by a tomato stuffed with a spinach artichoke blend

And topped with parmesan cheese

Or

6oz. Sirloin Steak

Grilled and topped with herb butter

Served with your choice of potato or green vegetable

Dessert

Double Fudge Nut Brownie with Ice Cream

Beverages

Coffee, Tea and Pepsi Products

Plus a choice of:

1 cocktail upon arrival, well drinks only

Or

1 glass of wine with dinner, Merlot, White Zinfandel, Chardonnay

Package Price \$29.95 per person

Plus tax and 18% gratuity

Menu 3

Appetizer

Bruschetta

Artichoke and Feta or Tomato Basil and Mozzarella
Served on French bread Baguette

Soup or Salad

Terrace Inn Salad

Mixed greens with feta cheese, dried cherries, pine nuts, & sliced pears
Or

One of our Homemade Soups

Tomato Bisque, Potato Leak, or Whitefish Chowder

***Garlic bread with herb butter is included.

Entree

10 oz. Planked Whitefish

Baked with dill & paprika, surrounded by our duchess mashed potatoes and accompanied by a tomato stuffed with a spinach artichoke blend topped with parmesan cheese

Or

Flatiron Steak

10 oz. Pre-trimmed steak, marinated and grilled to order,
topped with our very own merlot zip sauce
Served with your choice of potato and green vegetable

Dessert

Mixed Berry Crisp with Vanilla Ice Cream

Cherries, Raspberries, Blueberries, and Strawberries
Topped with an Oatmeal Streusel and baked

Beverages

Coffee, Tea, Pepsi Products

Your choice of:

1 cocktail upon arrival, well drinks only

Or

1 glass of Wine with dinner, Merlot, White Zinfandel, Chardonnay

Package price \$35 per person
Plus tax and 18% gratuity

Menu 4

Appetizer Choices

Whitefish Pate Wontons

Or

Stuffed Mushrooms

Or

Parmesan Cups with Goat Cheese Filling

Soup or Salad

Terrace Inn Salad

Mixed greens with feta cheese, dried cherries, pine nuts, & sliced pears

Or

Roasted Squash Bisque

Topped with caramelized apples and crème farouche

***Garlic bread with herb butter is included.

Entree

12 oz. Grilled New York Strip Steak

Or

20 oz. Alaskan Red King Crab Legs

Served with your choice of potato and green vegetable

Dessert

Crème Brule

Choice of flavors:

Mixed Berry, Vanilla Bean, Baileys, Kahlua, Butterscotch or Pumpkin

Beverages

Coffee, Tea, Pepsi Products

Champagne with Appetizers

Black Star Farms Chardonnay or Kenwood Merlot with Dinner

Package Price \$40 per person

Plus tax and 18% gratuity

Menu 5

Appetizer Choices - Includes 2

Whitefish Croquettes
Ahi Tuna Wonton
Shrimp Skewer
Crab Stuffed Mushrooms

Soup or Salad

Caesar Salad

Or

Roasted Squash Soup

Topped with caramelized apples and crème farouche

***Garlic bread with herb butter is included

Entree

Surf & Turf

6oz. Oscar Tenderloin & Lobster Tail

Or

Beef Wellington

Or

Bacon Wrapped Fillet Mignon

with Mushrooms and Wine Sauce

Or

Stuffed Lobster Tail with Crab

Served with your choice of potato and green vegetable

Dessert

Mixed Berry Napoleon

Or

Crème Brule

Choice of flavors:

Mixed Berry, Vanilla Bean, Baileys, Kahlua, Butterscotch or Pumpkin

Beverages

Coffee, Tea, Pepsi Products

Champagne with Appetizers

Kendall Jackson Chardonnay & Hess Select Cabernet served during Dinner

Package Price \$50 per person

Plus tax and 18% gratuity

Buffet Style Dinner Options

#1 Northern Michigan Buffet

\$25.95 per person, plus 6% tax and 18% gratuity

Featuring:

Family Style Terrace Inn salad with Cherry Vinaigrette,
Fresh Baked Lake Michigan Whitefish with tartar sauce,
Chicken Hemingway with Michigan dried cherry sauce,
And Prime Roast Beef, served with horseradish sauce.

Served with choice of potato, a green vegetable,
fresh bread, butter and one dessert selection.

Non-alcoholic Beverages are included

*Can be set up as self serve stations if desired

Dessert choices:

Mixed Berry Crisp with Vanilla Ice Cream, Carrot Cake, Homemade Fruit Pie
Or Chocolate Chip Cookie Sandwich

Additions and Substitution Options for Buffet Packages:

Pasta in place of Roast Beef or Chicken: subtract \$2.00 per person

Prime Rib in place of Roast Beef: add \$3.00 per person

Michigan walleye in place of whitefish: add \$3.00 per person

Roast Turkey & Plath's Ham (local) can be added to your buffet, prices will vary

***A carving station may be added for \$50 in addition to market price of meat.

#2 Double Entree Buffet

\$20.95 per person, plus tax and 18% gratuity

Featuring:

Choice of one Chicken/Beef Dish and one Pasta Dish:

Served with Family Style Garden Salad, choice of potato,
a green vegetable, fresh bread and butter and one dessert selection.

Beef Choices:

Roast Beef, Beef tips and noodles, Flank Steak

Chicken Choices:

Chicken Hemingway, Chicken Parmigiana, Chicken Marsala or Chicken Piccata

Pasta Choices:

Pasta Alfredo, Italian sausage Lasagna, Meat-balls and Linguini, or Italian lasagna with sausage and
sweet bell peppers

Vegetarian Dishes:

Pasta Puttanesca, Pasta Rustica or Vegetarian lasagna with eggplant or spinach

Dessert choices:

Mixed Berry Crisp with Vanilla Ice Cream, Carrot Cake, Chocolate Cake
Homemade Fruit Pie, Oatmeal Raisin or Chocolate Chip Cookies Assortment

Lunch

Hot Buffet: Includes Chicken Hemingway or Whitefish, garden salad, cookie, bread and butter. Non-alcoholic beverages available for self-serve.

\$15.95 per person, plus tax and gratuity

Cold sandwich buffet: Includes make your own sandwich choices on white or wheat bread, roast beef, deli sliced ham, sliced turkey, mustard, mayo, lettuce, tomato with side of chips and pickles. Chocolate chip cookies served for dessert and non-alcoholic beverages available for self-serve.

*Add cup of soup or garden salad for \$3.00 per person

\$11.95 per person, plus tax and gratuity

Afternoon Tea

Afternoon Tea is a perfect way to host a group of friends for Birthdays, Baby showers, Reunions or other fitting occasions. In Victorian times, one always had tea and scones available for “drop-in guests between 2-4. It was a time to relax and refresh and was an elegant affair. We can host an afternoon tea for a minimum of 20 guests using our original antique china. Tea is a variety of traditional Earl Grey, along with Michigan Berry and Jasmine Tea made in Michigan by a special small company. Home made scones, petite cucumber sandwiches, petit fours, walnuts with blue cheese, orange tea bread and grapes to garnish are served on elegant silver trays with sugar cubes and cream.

\$12.95 per person, plus tax and gratuity

High Tea

High tea was a less formal occasion, often taking the place of dinner, being held from 4-6 p.m. High tea includes a variety of teas, puff pastry with chicken salad, pound cake with lemon glaze, celery with cream cheese filling, cucumber tea sandwiches, deviled eggs, rosemary shortbread cookies, sliced cheese, nuts, and a garnish of seasonal fruit. ***Minimum of 20 guests is required.

\$18.95 per person, plus tax and gratuity

Other Services

Cake Cutting (we cut your specialized cake, portion and serve to your guests) \$35

Colored Linens (white are included) can be selected and fee will be quoted.

Sidewalk runner \$25 Minister services \$150 DJ- 2 hrs \$250

Ala Carte Selections

Appetizers

Price is \$2.00 - \$5.00 per person depending on the item

Raw Vegetable Tray, Fruit Tray, Domestic or Artisan Cheese Platter, Smoked Whitefish Platter, Spinach & Artichoke Dip with Chips, Hummus & Pita Wedges, Chips & Dip(Tomato Salsa, Guacamole or Black Bean & Corn dip) Parmesan Cups made with Goat Cheese Filling, Shrimp Cocktail & Cocktail Sauce, Meatballs, Bruschetta(classic italian or with artichoke), Chicken Satay, Seared Ahi Tuna Wontons, Crab-Stuffed Mushrooms, Bacon Wrapped Scallops, Teryaki Beef w/Peanut Sauce, Pineapple and Shrimp Skewers with Teriyaki Glaze.

Desserts

Prices are \$2.50 - & \$6.95 per person depending on the item
Chocolate Fountain (great for all ages) w/fruit and cookies, Assorted Pies
Mixed Berry Crisp with Vanilla Ice Cream, Pineapple Carrot Cake
Chocolate Chip Cookies, Chocolate Lava Cake, Cheese Cake, Ice Cream Sundae Station.
Victorian style can be accommodated by serving Rice Custard, Rosemary Shortbread Cookies, Scones, Bread Pudding, Tea Bread or Pound Cake with lemon glaze (see tea menu for more info)

Bar Selections

For Events providing a host consumption or cash bar, we offer:
House Wine at \$4.00 per glass (Merlot, Chardonnay, White Zinfandel)
Domestic Beers at \$3.50 per bottle, Imports at \$4.25 per bottle
Well drinks by the glass at \$4.50 per drink, Call drinks at \$6.50 per drink
Premium drinks at \$9.00 per drink, Champagne at \$20.00 per bottle
Non-alcoholic punch available at \$15.00 per gallon, Champagne punch at \$30.00 per gallon

Host Bar packages are as follows:

All bar packages are for up to four hours of service, the bar will be closed during dinner service for 30 minutes on all parties, hand served wine or toasts can be purchased at event booking.

Base package

Includes soft drinks, coffee, sparkling water, house wine and house beer \$14.50/pp

Upgrade package 1

Includes Base Package and well drinks \$18.50/pp

Upgrade package 2

Includes Base Package, premium drinks and cordials \$28.50/pp

Price includes:

Mixers, bar supplies and a trained bartender for up to 50 people, tax & gratuity will be included.

Over 50 people, a second bartender will be needed at a \$50.00 flat rate.

Feel free to discuss items you do not see on the list and we will try to accommodate you.

Alcohol Guidelines:

The Inn is fully licensed with the state of Michigan to sell a variety of wines, beers and cocktails. (Draft Beer, Shots or other drinks of this type are not provided) Guests must show proof of legal age to consume alcohol and may not consume alcohol purchased elsewhere anywhere inside the Inn, except private guest rooms. Further, alcohol can be consumed only within the perimeter of the Inn's restaurant and outside porches, rooms and the lobby. Alcohol can not be consumed on the steps or anywhere on the Bay View grounds. A security guard patrols the area 24 hours a day.

The Hotel is required by law to refuse service to anyone who is visibly intoxicated or as we see fit. Those who fail to follow association rules risk eviction from the premises.

Policies:

The Inn and all of Bay View follows a strict quiet hour ordinance that begins at 11:00pm-8:00am.

The Inn and Bay View is a **no-smoking** community, but guests are permitted to smoke on our front porch only. Non-refundable deposit requirement of 50% of your facility fee is required to secure your event date.