

The Terrace Inn  
Banquet Guide 2010  
“BayViews Best Kept Secret since 1911”

If you are looking for the perfect destination for a special event look no further than the Terrace Inn! Our location in the association of Bay View, on the outskirts of Petoskey, is picture perfect for any special occasion. Character-filled Victorian cottages of every color line the streets of our village (part music campus and part small-town). Our association has its own post office, chapel, beach, auditorium and theatre, not to mention acres upon acres of wooded trails. Set across and along Little Traverse Bay, Bay View was established in 1875 by the Methodists as a spiritual encampment and retreat. In the late 1880's, programs were expanded as Bay View became a member of the Chautauqua Association. Many prominent politicians, sports figures, orators, opera stars, authors and other individuals of reknown have spoken, sung, performed, played and stayed here.

Aside from the location, convenience to airports and just 3 ½ hours from Detroit or Grand Rapids, 1 ½ hrs. drive from Traverse City, the Inn offers a unique venue and memorable experience for your guests. Built in 1911, the Inn can accommodate 150 participants in the elegant Dining Room with its graceful chandeliers, lace curtains and polished maple floor (which can transform to a dance floor). A speaker system is set up for our regular dining featuring many styles of music, or a DJ or other entertainment may be arranged. Bay View guidelines dictates that all musical entertainment stop before between 10:30 and 11:00 p.m. in order to maintain the peaceful ambience that everyone expects. The Inn's relaxing atmosphere encourages socialization amongst guests and a conviviality not found elsewhere.

Our cocktail corner and service bar offers an excellent list of wines, beers and cocktails and packages can be structured to include alcohol or not, and if so, a combination of cash bar or pre-determined drink list. Please be advised that Michigan has a no-smoking law, so no smoking is allowed in the building or anywhere on the property in keeping with Bay View Association rules. Please refer to policies for smoking and alcohol on the page 3 of the guide.

An array of breakfast, brunch, lunch, tea, appetizers, and dinner choices are sure to please most any palate. All ingredients are fresh, local (when available) and made from scratch by our talented chef and baker. Whether casual or formal, our antique furnishings can be dressed with gingham oilcloths or linens and tables arranged in a multitude of ways to accommodate a variety of seating arrangements. Layouts are available to choose from, and set up of the dining room is included in your facility fee. This fee also includes our professionally attired staff to serve, attend to, coordinate and clean up after your event. Facility fees are based on a formula based on the number of guests, whether the event takes place in season (June through September), off-season October through February, April or May). The Inn is closed March, Christmas and Christmas Day. Naturally, in-season rates are higher, as it impacts our restaurant business and is higher in demand. Weekdays and times when the restaurant is not operating are reduced, as well as venues that do not require linen service, are buffet versus plated, and required less staffing and labor in general. The most elegant affairs are plated with a higher number of entree/menu choices and occurring in high season on the terrace especially. This is due to the fact the terrace is extremely popular with summer diners and guests, and the season is relatively short. The area/s reserved also factor in.

The Dining Room is air-conditioned and Terrace under cover and open-air and seats 40 comfortably. The lobby has a brick floor to ceiling original art & crafts fireplace and leather chairs surround it providing a cozy area to gather in cooler months. The rooms are located on three floors, and range from cozy cottage style rooms that are simply furnished to whirlpool suites with the latest amenities. Breakfast (expanded continental buffet) is included in room rates and the building has wireless access. All rooms have private baths. Please note there is no elevator and no handicap accessible rooms, though the main floor dining and bathrooms can accommodate those with limited mobility and a handicap ramp is available. Please see attached menus and feel free to ask for other menus or dietary modifications. A tasting and tour is provided on request. Thank you again for your consideration!

Sincerely, Mo Rave, Sam McVannel, Kevin Phillips, Emily Riker and Patty Rasmussen

### **Signature Terrace Inn Buffet**

**\$27.95** per person plus tax and 18% gratuity- Includes prime rib carving station, Lake Michigan whitefish with dill and paprika or pecan-crust, chicken Hemingway with dried cherries and light basil cream sauce, fresh-baked bread, herbed butter, seasonal vegetables, garlic mashed potatoes, mixed berry cobbler, Pepsi beverages, coffee, tea, or iced tea and lemonade.

### **Northern Michigan Buffet**

**\$24.95** per person plus tax and 18% gratuity- Includes lake Michigan whitefish with dill and paprika and pecan crust, chicken Hemingway with dried cherries and basil cream sauce, garlic mashed potatoes, bread, herbed butter, seasonal vegetable, Terrace Inn salad, dessert.

### **Vegetarian Pasta Buffet**

**\$16.95** per person plus tax and 18% gratuity- Portobello mushroom ravioli, vegetarian lasagna, cup of soup or side salad, bread and herbed butter, dessert, and non-alcohol beverage.

### **Pizza Buffet**

**\$15.95** per person plus tax and 18% gratuity- Pizzas, salad, and non-alcoholic beverages.

### **Plated Dinners**

**\$19.95** per person plus tax and 18% gratuity- Chicken Hemingway **or** broiled whitefish, garlic mashed potatoes, vegetable, salad, bread, herbed butter, & dessert.

**\$23.95** plus tax and 18% gratuity- 4 oz. sirloin steak and 4 oz chicken or fish, baked potato or redskins, bread and herbed butter, seasonal vegetable, dessert.

**Appetizers:** tray of crudités and our special ranch dressing, crab-stuffed mushrooms, an array of cheese and crackers, chicken satay with peanut sauce, bacon-wrapped almond-stuffed dates marinated flank steak on toasted baguette, goat cheese puff pastrys, bruschetta, fruit platter, coconut shrimp, \$2 to \$5 per person

**Desserts:** mandarin orange carrot cake, raspberry chocolate lava cake, pie, house-made cookies, tea breads, lemon squares, berry napoleon, mixed berry crisp, creme brulee, triple-chocolate mousse, cheesecake, \$1.50 to \$6 per person

**Soups:** whitefish chowder, corn chowder, roasted squash with carmelized apples, tomato bisque, vegetable (beef or vegetarian) potato-leek, french onion,

\*other choices are available, just let us know if you have a favorite recipe, ethnic or other tradition you would like to incorporate, as not everything is listed here.

### **Tea Parties**

**\$14.95** per person plus tax and 18% gratuity- Brewed teas and choice of 2 savories and 2 sweets listed below. Teas are offered with sugar cubes, sliced lemon and milk, on an elegant table setting.

Savories: dilled cucumbers in cream sauce, savory scones, bacon and tomato bruschetta, quiche tarts, chicken, ham or egg salad tea sandwiches, cucumber or watercress tea sandwich

Sweets: Lemon tart, fruit scones, gingerbread, pound cake with lemon glaze, strawberries and Devonshire cream, tea cookies, petit fours, fruit tea bread, shortbread,

### Brunch

**\$15.95** per person plus tax and 18% gratuity includes our mascarpone-filled crepes with raspberry sauce, Scrambled eggs with red and green peppers, fruit in a watermelon basket, hash browns or au-gratin potatoes, orange bread, grape garnish, sausage, ham or bacon. Includes juice, coffee and tea.

### Lunch

**\$12.95** per person plus tax and gratuity- Cold Sandwich Buffet- assorted turkey, ham, roast beef, cheeses, condiments, breads, tomato, lettuce, cup of soup or relish tray, chips, cookie, non-alcoholic beverage.

**\$14.95** per person plus tax and gratuity – Plated or Buffet Soup and Sandwich  
Choice of: french dip, four-cheese Panini with tomato, Portobello mushroom, roasted vegetable, chicken salad, cup of soup, chips, pickle, cookies, non-alcoholic beverages.

**\$15.95** per person plus tax and gratuity - Chicken Hemingway, mashed potatoes, vegetable, fresh-baked bread, dessert, non-alcoholic beverages.

### Breakfast

Breakfast is included with room rental (expanded continental buffet), and can be ordered ala carte for your meeting. A choice of continental, expanded continental, or full breakfast is available. Continental includes assorted scones, waffles (create your own), coffee, tea and juices, expanded continental adds hard boiled eggs, yogurts, fresh fruit or hot and full breakfast adds eggs, potatoes, meat.. Prices range from 4.50 to 6.50 to 10.00 accordingly.

### Group Packages

**Group Getaway-\$109.00 per person**, plus tax and gratuity includes 2 night stay, cottage plus Room (double occupancy) 2 twins or 1 queen bed, appetizers Friday, breakfast daily and 1 Meal (lunch or dinner). (off-season rate) deluxe rooms and suites incur ½ upgrade charge.

### Add-ons

Massages on site can be scheduled for \$65.00 per person for an hour massage.  
Manicures can be scheduled (minimum 5 persons to schedule on site) \$25.00 per person  
Pedicures (minimum needed to schedule on-site) \$45.00 per person

### Alcohol

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 \$8.00 per drink  
Champagne at \$20.00 per bottle and up  
House made non-alcoholic punch at \$15.00 per gallon  
Champagne punch at \$30.00 per gallon  
Items from wine list are available at list prices

Price includes mixers, bar supplies and a trained bartender for up to 50 people. No Kegs permitted.  
Drinking age is 21. I.D. Will be required prior to serving. Appropriate conduct expected.  
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