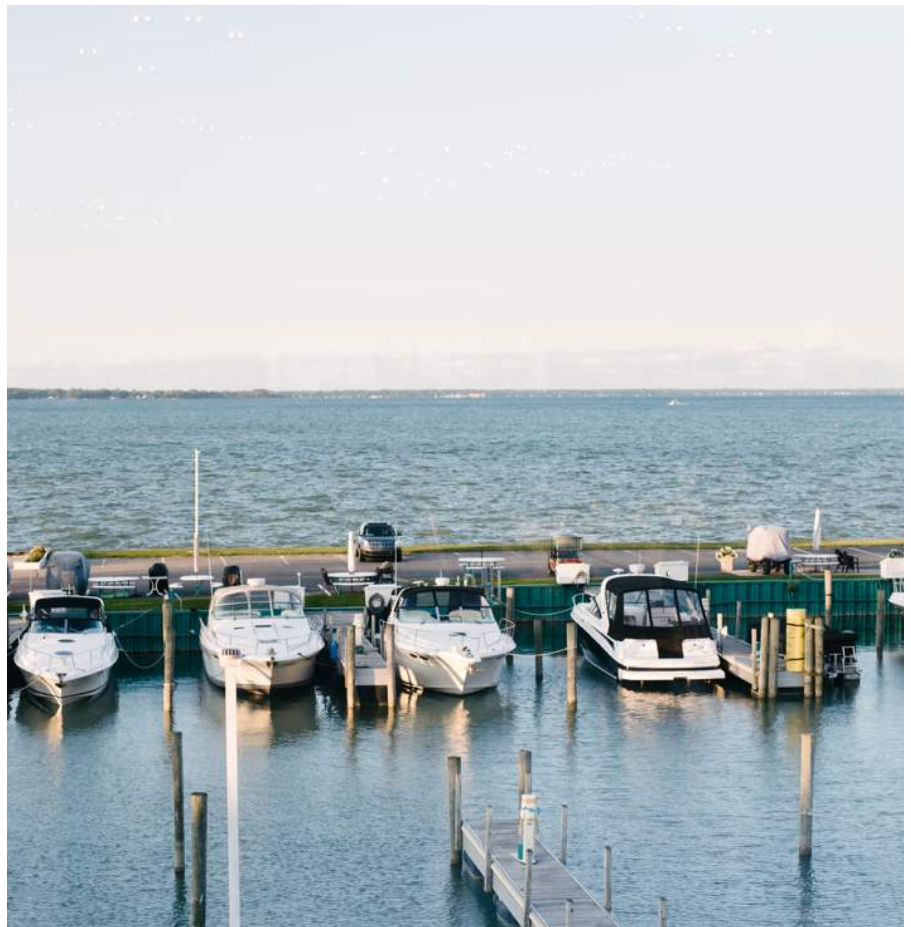


# CELEBRATE

*at the Harbor*



# CELEBRATE

Offerings include all coffee, tea and soft drinks. Each package is subject to 20% service fee & 6% MI sales tax.

Prices subject to increase by \$1.00 in 2019.

## Breakfast Offerings

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### CONTINENTAL BREAKFAST

\$12 per guest

FRESH SEASONAL FRUIT  
CLASSIC BREAKFAST BAKERIES

- Pastries
- Muffins
- Bagels with cream cheese

### BREAKFAST BUFFET

\$17 per guest

FRESH SEASONAL FRUIT  
CLASSIC BREAKFAST BAKERIES  
SCRAMBLED EGGS  
HASH BROWNS

CHOICE OF  
CINNAMON FRENCH TOAST  
BUTTERMILK PANCAKES *with Maple Syrup*

CHOICE OF  
COUNTRY SAUSAGE  
APPLEWOOD BACON

ICE CREAM OR FRUIT SORBET *+\$2 per guest*

## Brunch Offerings

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### MARINER'S BRUNCH

\$25 per guest

CHOICE OF  
MIMOSA, BELLINI, STRAWBERRY MOSCATO

FRESH FRUIT DISPLAY

FIRST COURSE  
HARBOR SALAD

SECOND COURSE  
CHICKEN *Choice of Champagne, Marsala, or Piccata*  
VEGETABLE *Choice of Green Beans or Broccoli*  
ROASTED REDSKIN POTATOES

THIRD COURSE  
ICE CREAM *Served with your cake*

CHOCOLATE MOUSSE OR FRUIT SORBET *+\$1 per guest*

### BRUNCH BUFFET

\$22 per guest

FRESH SEASONAL FRUIT  
CLASSIC BREAKFAST BAKERIES  
SCRAMBLED EGGS  
HASH BROWNS  
HOUSE SALAD

CHOICE OF  
CINNAMON FRENCH TOAST  
BUTTERMILK PANCAKES *with Maple Syrup*

CHOICE OF  
COUNTRY SAUSAGE  
APPLEWOOD BACON

PENNE WITH CHOICE OF  
MEAT, MARINARA, OR PALOMINO

CHOICE OF ENTRÉE  
CHICKEN *Choice of Champagne, Marsala, or Florentine*

OMELETTE OR CREPE STATION *+\$5 per guest*  
MINIMUM 50 GUESTS

ICE CREAM OR FRUIT SORBET *+\$2 per guest*

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## Luncheon Offerings

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<b>PLATED LIGHT LUNCHEON</b>	\$18 per guest
<b>FIRST COURSE</b> FRESH FRUIT CUP OR CHOICE OF SOUP <i>Italian Wedding, Chicken Tortellini, Minestrone</i>	
<b>SECOND COURSE</b> <i>Select one</i> <b>HARBOR SALAD WITH GRILLED CHICKEN</b> <i>Mixed seasonal greens, tomatoes, cucumbers, carrots, &amp; red onion served with our signature MacRay Creamy Balsamic Vinaigrette dressing</i>	
<b>CHICKEN OR TUNA SALAD</b> <i>Served on a fresh baked Croissant with lettuce &amp; tomato, garnished with fresh fruit</i>	
<b>CAESAR SALAD WITH GRILLED CHICKEN</b> <i>Crisp Romaine tossed with croutons &amp; MacRay Caesar dressing</i>	
<b>GRILLED SALMON CAESAR</b>	+\$3 per guest
<b>DESSERT</b> ICE CREAM, CHOCOLATE MOUSSE OR FRUIT SORBET	+\$2 per guest

<b>PLATED ENTRÉE LUNCHEON</b>	\$18 per guest
<b>FIRST COURSE</b> FRESH FRUIT CUP OR CHOICE OF SOUP <i>Italian Wedding, Chicken Tortellini, Minestrone</i>	
<b>SECOND COURSE</b> <i>Select one</i> <b>CHAMPAGNE CHICKEN</b> <i>Served with wild mushrooms, deglazed with champagne</i>	
<b>CHICKEN MARSALA</b> <i>Portobella mushrooms, green onions, deglazed with Marsala</i>	
<b>CHICKEN PICCATA</b> <i>Lemon caper beurre blanc sauce with artichokes &amp; pepper medley</i>	
<b>CHAR GRILLED ATLANTIC SALMON</b>	+\$3 per guest <i>Served with a fresh lemon beurre blanc sauce</i>
<b>CRAB CAKES</b>	+\$5 per guest
<b>DESSERT</b> ICE CREAM, CHOCOLATE MOUSSE OR FRUIT SORBET	+\$2 per guest

## Enhancements

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<b>FOOD</b>	
OMELETTE OR CREPE STATION	+\$5 per person
SALMON	+\$3 per guest
CRAB CAKES	+\$5 per person
BEEF TENDERLOIN	+\$5 per guest
<b>DESSERT</b>	
VANILLA ICE CREAM	+\$1 per person
FRESH FRUIT SORBET	+\$1 per person
ICE CREAM SUNDAE BAR	+\$3 per guest
FRUIT PLATTERS	+\$5 per person
FAMILY STYLE PASTRIES	+\$5 per guest

<b>BEVERAGE</b>	
ASSORTED PUNCHES	See Punch Menu
BEER & WINE	+\$4 per guest
DELUXE BAR	+\$7 per person
<b>DECÓR</b>	
COLORED NAPKINS	+.40 per napkin
CHAIR COVERS	+\$4 per chair
SPECIALTY LINEN	Please inquire
SPECIALTY CHAIR COVERS	Please inquire

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## Housemade Punch

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**BAY BREEZE** +\$3 per guest  
NEW AMSTERDAM VODKA, MALIBU RUM, PINEAPPLE JUICE,  
CRANBERRY JUICE, ORANGE JUICE, TOPPED WITH ICE

**FUZZY NAVAL** +\$3 per guest  
PEACH SCHNAPPS, ORANGE JUICE, TOPPED WITH ICE &  
GARNISHED WITH ORANGE SLICES / CHERRIES

**BLOODY MARY BAR** +\$5 per guest & \$75 Set up fee

**STRAWBERRY MOSCATO** +\$3 per guest  
MOSCATO, SPRITE, SODA WATER, SPLASH OF CRANBERRY JUICE, TOPPED  
WITH ICE & GARNISHED WITH STRAWBERRIES

**MIMOSA** +\$3 per guest  
CRISTALINO CHAMPAGNE, ORANGE JUICE, TOPPED WITH ICE

BLOODY MARY MIX, NEW AMSTERDAM VODKA  
SELF SERVE STATION WITH SKEWERS, OLIVES, CELERY, PICKLES, CHEESES,  
PEPPERS

## Bar Packages

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Bar packages include selection of domestic beer, house wines, assorted soft drinks, juices, & mixers.

Packages subject to 20% service charge, 6% sales tax & \$75 Bartender fee.

**DOMESTIC**

LABATT, LABATT LIGHT, BUDWEISER, & BUD LIGHT

**HOUSE WINE**

CHARDONNAY, WHITE ZINFANDEL, MOSCATO, PINOT NOIR,  
MERLOT & CABERNET

**BEER & WINE** +\$4 per guest

HOUSE BEER & WINE ONLY

**DELUXE LIQUOR** +\$7 per guest

NEW AMSTERDAM VODKA, BACARDI RUM, CANADIAN CLUB  
WHISKEY, BEEFEATER GIN, JIM BEAM BOURBON, DEWAR'S  
SCOTCH & PEACH SCHNAPPS

**PREMIUM LIQUOR** +\$15 per guest

TITO'S VODKA, BACARDI RUM, CAPTAIN MORGAN RUM,  
CANADIAN CLUB WHISKEY, JACK DANIELS WHISKEY,  
TANQUERAY GIN, JIM BEAM BOURBON, JOHNNIE WALKER RED  
SCOTCH, DEWAR'S SCOTCH, KAHLUA, BAILEY'S IRISH CREME &  
PEACH SCHNAPPS

**TOP SHELF LIQUOR** +\$20 per guest

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, CROWN ROYAL  
WHISKEY, MAKER'S MARK BOURBON, JOHNNIE WALKER  
BLACK SCOTCH, PATRON SILVER TEQUILA, TANQUERAY GIN,  
BACARDI RUM, CAPTAIN MORGAN RUM, JACK DANIELS  
WHISKEY, JOHNNIE WALKER RED SCOTCH, DEWAR'S SCOTCH,  
KAHLUA, BAILEY'S IRISH CREME & PEACH SCHNAPPS



# GENERAL INFORMATION

## WEDDING CEREMONY

Outdoor ceremony rental will include; a rehearsal session, exclusive use of the pergola for your ceremony, and up to 200 white chairs. If you choose to use the pergola for your wedding and it rains, your ceremony will be held in the same room as your reception or another location, if available. It must be confirmed by 2:00 PM the day of your wedding if you would like to hold your ceremony inside or outside. Indoor ceremonies are also available. These include; room rental, exclusive use of a white or black arch, an aisle runner, and chairs for your guests. Ask your event coordinator for details and pricing.

## SPECIALTY LINENS

All banquets at the MacRay Harbor Banquets & Event Center include white, ivory, or black tablecloths and napkins. Specialty linens such as colored tablecloths and napkins may be purchased through us for an additional fee. Colored linen napkins may be ordered for an additional fee of \$0.40 per napkin, colored tablecloths may vary. Please contact your event coordinator to inquire.

## SET UP OF DECORATIONS

We will be happy to setup your provided wedding items, such as place cards, guest favors, cake knife, server, toasting glasses, table numbers, guest book, and pen. Items need to be dropped off the week of the wedding. Setup of decor is included in the Royal Package at no extra cost. With the Commodore, the Captain's and Admiral Packages, setup of decorations is available for a \$400.00 fee.

## VALET

Valet parking is complimentary for evening parties of 75 attendees or more. Valet for events under 75 attendees is available for an extra fee. Host has the option to prepay for Valet Service at the rate of \$1.50 per person. Please contact your event coordinator for more details.

## COAT CHECK

Coat check is available for events of 50 or more guests for an additional fee of \$100.00 per attendant. Events of 150 or more require at least 2 attendants.

## ADDITIONAL HOURS OF BAR SERVICE

Extend your reception and bar service for additional times at \$10 per person, per hour.

## CHAMPAGNE TOAST

Add a champagne toast for all guests to toast the special occasion. This can be done for an additional fee of \$2.25 per person.

## CHILDREN'S MEALS

Available for children ages 3-11. This option must be ordered at the time of menu selections and includes: fresh fruit cup during the salad course, and choice of chicken tenders with fries or pasta marinara for the entrée. The charge associated is \$20/per child.

## MINORS AND VENDOR MEALS

Any guest who is under 21 years of age and will be having the same meal as you have selected for the function will be given a \$10 discount. Dinner for your vendors (DJ, photographer, videographer, photo booth, etc.) will be given a 50% discount.

## DIETARY LIMITATIONS

If you or any of your guests are vegetarian, vegan, gluten-free, dairy-free, or have any other food allergy/restriction, we are more than happy to accommodate. Please ask your coordinator for more information on how to ensure your menu is accommodating for all of your guests.