



# SPECIAL EVENT & WEDDING *Banquet Menu* MACKINAC ISLAND, MICHIGAN

## FEES & CAPACITIES

### BANQUET OR REHEARSAL SPACE RENTALS

#### Island House Hotel

Veranda or 1852 Grill Room	\$400.00
Webster Room	\$350.00

#### Ice House Bar & Grill

Indoor/Outdoor	\$250.00
Tent Rental (per 20' x 20' tent, seats 30)	\$250.00

#### Mary's Bistro

Restaurant & Deck	\$800.00
Restaurant or Deck	\$500.00
Covered Deck	\$200.00

### CEREMONY & BANQUET SPACE RENTALS

Gazebo/Veranda/1852 Grill Room	\$700.00
Gazebo/Veranda/Webster Room	\$650.00
Veranda/1852 Grill Room	\$600.00
Veranda/Webster Room	\$550.00
Gazebo/1852 Grill Room	\$500.00
Gazebo/Webster Room	\$450.00

### CEREMONY SPACE ONLY RENTALS

One-hour rental includes white wooden folding chairs and a bottle of champagne

Veranda	\$800.00
Gazebo	\$600.00

### MARY'S BISTRO CAPACITY

Restaurant	100
Restaurant with Dance Area & DJ	75
Outdoor Deck	75
Covered Deck	35

### ISLAND HOUSE HOTEL CAPACITY

1852 Grill Room	170
Webster Room	50

### ICE HOUSE BAR & GRILL CAPACITY

Indoor	30
Outdoor	Varies

## STANDARD POLICIES

### RENTAL POLICIES

There is a minimum of 25 persons per private function. If there are less than 25 persons, the minimum rate of 25 persons will be charged. The 1852 Grill Room is available for private parties between 12:00pm & 4:30pm and 6:00pm & 12:00 midnight. For evening functions in the 1852 Grill Room there is a minimum threshold of \$8,000.00 for food and beverages as well as a minimum guest room rental. Mary's Bistro is available for private parties anytime of day. The minimum threshold is \$4,000.00 for food and beverages during an indoor event and \$3000.00 for events held on the patio exclusively.

### BANQUET POLICIES

For your planning, please be aware that we require an initial deposit of \$600.00 to hold space for your function. This deposit is non-refundable. Thirty (30) days prior to your function we require full payment of approximate bill of service. Seven (7) days prior to your event, we require definite commitment regarding the number of people who will attend your function. This number will be considered a guarantee and charges will be made accordingly. We cannot be responsible for servicing more than five (5) percent over the pre-arranged guaranteed number. All prices are subject to change without notice, unless the menu has been confirmed. Please note that all food and beverage charges are subject to Michigan Sales Tax as well as an 18% Service Charge. In the event that a function begins later than expected, there is a surcharge of \$50.00 for each 20 minute increment. This begins the first 20 minutes after the expected start time. Island House Hotel can customize any function. If you would like a different menu, or would like to design your own, please contact us and we will be happy to work with you.

---

## ISLAND HOUSE RECEPTION

---

Our most popular reception. The Island House Hotel Reception includes both a 1-hour full service cocktail reception and dinner to impress even the most discerning guest.

### COCKTAIL RECEPTION

Mixed Drinks (service for one-hour)

Domestic and Imported Beer (service for one-hour)

Wine (service for one-hour)

Soda

Choice of three of the following:

Imported & Domestic Cheese Tray with Crackers

Romano Meatballs

Buffalo Style Wings

Vegetable Spring Rolls with Dipping Sauce

Smoked Whitefish Dip

### DINNER

Choice of the following entrées:

Prime Rib of Beef au Jus

Whitefish Victor

Chicken Mackinac

Chef's choice of potato and vegetable

Variety bread basket

Coffee, Hot/Iced Tea, Pop and Lemonade

\$60.00 - Adults

\$18.00 - Children Under 13

---

## GOURMET BUFFET

---

Our Gourmet Buffet showcases the best in Island House Hotel cuisine. This option includes service for 1½ hours for a minimum of 50 guests.

### TO BEGIN

Warm Artisan Baked Bread

Dauphinoise or Boulanger Potatoes

Rice Pilaf or Wild Rice with Dried Cherries

Grilled Asparagus with Maitre'd Butter

Petite Baby Carrots with Orange Glaze

Sliced Tomatoes & Fresh Mozzarella  
with Balsamic Vinaigrette

Baby Green Beans, Tomatoes, Onions &

Garlic with Olive Oil and White Wine Vinegar

### CHOICE OF THREE ENTRÉES

14oz New York Strip

Black Angus Filet of Beef

Chicken Mackinac

Lake Perch

Stuffed Pork Loin

Pasta

\$45.00 - Adults

\$20.00 - Children Under 13

---

## CHAMPAGNE LUNCHEON

---

The Island House Hotel Champagne Luncheon gets your celebration started with a one (1)-hour reception followed by a delicious meal served overlooking the Straits of Mackinac.

### RECEPTION

Champagne

Mimosas

Non-Alcoholic Sparkling Juice

Imported & Domestic Cheese Tray with Crackers

### LUNCHEON

Choice of the following entrees:

Sliced Roast Pork Loin

Whitefish Victor

Pasta Primavera

London Broil

Soup or Garden Salad

Champagne Service for an additional 1½ hours

Coffee, Hot/Iced Tea, Pop and Lemonade

\$35.00 - Adults

\$17.00 - Children Under 13

---

## CAPTAIN VAN ALLEN

---

The Island House Hotel Captain Van Allen Dinner is the perfect fit for a custom cocktail reception or someone looking to take advantage of our other bar service options.

### DINNER INCLUSIONS

Choice of the following entrées:

Prime Rib of Beef au Jus

Whitefish Victor

Chicken Mackinac

Chef's choice of potato and vegetable

Variety bread basket

Coffee, Hot/Iced Tea, Pop and Lemonade

\$30.00 - Adults

\$17.00 - Children Under 13

---

## REHEARSAL DINNERS

---

The best way to begin your wedding celebration is in our beautiful backyard location with an outdoor barbeque. The rental space includes 20' x 20' tents that are \$250.00 each and can accommodate up to 30 persons per tent. Food service is for one (1) hour and any of our bar service options are available.

### MACKINAC BBQ

Grilled Chicken Breast  
Aged Ribeye Steak  
Corn on the Cob  
Redskin Potato Salad  
Coleslaw  
Watermelon Slices  
Chocolate Covered Fudge Brownies  
Coffee, Hot/Iced Tea, Pop or Lemonade

\$28.95 - Adults  
\$11.95 - Children Under 13

### MINI MAC-Q

Sirloin Burgers  
Beef Franks  
Homestyle Potato Salad  
Watermelon Slices  
Assorted Cookies  
Coffee, Hot/Iced Tea, Pop or Lemonade

\$20.95 - Adults  
\$8.95 - Children Under 13

---

## CAKES & DESSERTS

---

### WEDDING CAKES

Contact us for details and pricing information.

### DESSERTS

Looking for a delicious ending to your event or something a bit different than a traditional wedding cake? We can do any of the following, your favorite sampling of many or work with you to recreate your special requests. Our most popular choices include chocolate chip cookies, double-fudge iced brownies, caramel apple pie, assorted New York style cheesecakes, Bourbon Street pecan pie, carrot cake, chocolate peanut butter mousse cake, crème brulee, chocolate chambord torte and tiramisu.

Single Selection Dessert	\$5.50 per person
Chef's Dessert Table	\$5.95 per person
Ryba's Hot Fudge Sundae	\$6.95 per person
Custom Candy Table	Call for pricing

---

## BAR SERVICES

---

### CASH BAR

Guests pay for each drink as they receive it.

Bartender Fee \$100.00

### TALLY BAR

Guests receive drinks of their choice and the host is charged for each drink served.

House Wine	\$8.00
Domestic Beer	\$4.50
Imported Beer	\$5.50
Premium Liquor	\$8.00
Standard Liquor	\$7.00
Champagne Toast	\$6.00
Pop	\$3.00

### OPEN BAR

Guest receives the drinks of their choice and the host is charged per person on an hourly basis. Pricing includes mixed drinks, domestic beer, wine and pop.

#### STANDARD BRANDS

\$11.25 per person  
\$9.00 for each additional hour

#### PREMIUM BRANDS

\$12.75 per person  
\$10.50 for each additional hour

**Standard Brands** include Popov Vodka, Gilbey's Gin, Castillo Rum, Imperial Whiskey, Early Times Bourbon, McMasters Scotch and Conquistador Tequila.

**Premium Brands** include Stoli Vodka, Beefeater Gin, Bacardi, Captain Morgan's Rum, Seagrams 7, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Tequila, Jack Daniels and Canadian Club.



NOT FINDING WHAT YOU ARE LOOKING FOR?  
WE CAN CUSTOMIZE EVENTS TO MATCH  
YOUR SPECIAL REQUESTS AND VISION.

CONTACT CAROL HUNDLEY

[carol@theislandhouse.com](mailto:carol@theislandhouse.com)

800.399.0403

---

## HORS D'OEUVRES

---

A welcome addition to any event are delicious hors d'oeuvres while your guests are mingling and enjoying cocktails. Feel free to choose a wide variety to meet your needs.

### GROUP I

Spanikopita  
Miniature Spring Rolls with dipping sauce  
Romano Meatballs in demi glace & sour cream  
Buffalo Style Wings with bleu cheese and celery sticks  
\$200.00 per 75 pieces

### GROUP II

Mini Beef Wellington  
Crab Stuffed Mushrooms  
Scallops wrapped in bacon  
Baked Brie en Croute with raspberry coulis  
Petite Maryland Crab Cake with dill remolaude  
Skewered Sesame Chicken with Asian dipping sauce  
Jumbo Shrimp served on ice with sauce and lemon  
Antipasta Skewers with mozzarella cheese, sun-dried tomatoes, artichoke hearts and kalamata olives  
\$225.00 per 50 pieces

---

## PLATTER OPTIONS

---

Looking for something lighter? Island House Hotel offers platters of your favorite finger foods to add a little something more to your event.

### Assorted Vegetables with Dip

Small (Serves 25) \$100.00  
Large (Serves 50) \$200.00

### Fresh Fruit Tray with Yogurt Dip

Small (Serves 25) \$150.00  
Large (Serves 50) \$275.00

### Imported & Domestic Cheese Tray with Crackers

Small \$160.00  
Large \$300.00



---

## ADDITIONAL SERVICES

---

Need more help? Our event personnel is more than happy to assist you with any additional services available at \$40.00 per hour and include, but are not limited to:

- Placement card design
- Menu card design
- Program design
- Personal assistant (errands, calls, etc.)
- Centerpiece set-up
- Favor set-up
- Follow-up and confirmation of all outside vendors
- Completing final touches on event design and event hall set-up
- Preparing wedding day itineraries
- Directing wedding party introductions
- Coordinating reception activities (i.e.— toasts, cake cutting, special dances, bouquet toss, etc.)
- Setting up table linens, favors, menus, table numbers, seating cards and other accessories for the reception
- Assistance with clean-up and placement of all gifts and wedding items to a pre-arranged location at the conclusion of the event
- Assistance in structuring a seating arrangement for guests
- Distributing welcome bags/baskets/gifts to guest rooms