

GREY GABLES RESTAURANT & CATERING

2021-2022



Congratulations and thank you for your interest in our catering service!

Whether you are looking to have an event that is breathtakingly elaborate or elegantly simple — we can help!

Look to us for plated and buffet & custom catering.

Our team approaches every catering event from a quality and service point of view. Grey Gables will use only the freshest, finest quality of ingredients, along with creativity to meld together a flavorful presentation for your event.

In addition to our meals, we offer complete licensed bar and beverage services, seasoned event professionals and an on-site detail-oriented manager.

We are proud of the products, service and professional standards that have made Grey Gables Catering the preferred Caterer of Castle Farms, Shanahan's Barn and The Boathouse on Lake Charlevoix.



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OUR CATERING PER GUEST PRICE INCLUDES:

- China, Glassware & Flatware
- Professional Buffet Equipment
- Cake Cutting, Plating & Serving
- Tastings
- Salad & Complimentary Hors D'oeuvre Display Table Side Water Service
- White Linen Napkins (*Preacher Fold) Coffee Station with Condiments & Glass Cups Water Station at Bar



The per guest pricing that you will be quoted is the total cost.

We pride ourselves on giving you all of the information you need to plan your event. When you use our service, there is NO hidden cost, No per usage charges, No unexpected charges.



STAFFING:

- Waitstaff -\$150 per waitstaff
- Chef -\$200 per chef
- Bartender -\$200 per bartender
- On-Site Manager -\$200 (1) per event

OTHER:

- Sales Tax: 6% applies to the entire bill.
 - Service charge up to 20% event production fee.
- *Use of equipment, kitchen essentials, dishwashers, breakage, energy costs, liability insurance fees, and all necessary permits and other administrative expenses.*
- *Service fee charges can vary upon location and seasonality.*

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QUEENS BUFFET DINNER

2 Entrees, Choice of 1 Side & 1 Vegetable
Included: Complimentary Hor D'oeuvre Display

Hot Spinach & Artichoke Dip Assorted Gourmet Crackers
Garden Vegetable Basket with Buttermilk Dip

BUFFET DINNER

Caesar Salad

Romaine lettuce, garlic Parmesan cheese, with
croutons, sour dough rolls with butter pats

Honey Mustard Glazed Pork Roast

Slow roasted, & fork tender, topped with our homemade sauce

Chardonnay Chicken With Sweet Roasted Garlic

Tender chicken breasts roasted with wine,
lemon & sweet roasted garlic sauce

SIDES (PICK 1)

Roast Redskin Potatoes

Penne Pasta Alfredo

Rice Pilaf with Roasted
Onion & Celery

VEGETABLES (PICK 1)

Seasonal Vegetable Mix

Steamed Green Bean

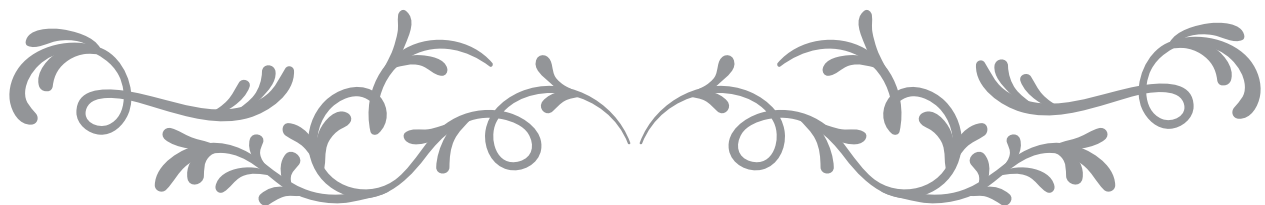
Vanilla Bourbon Glazed Carrots



Per Guest Pricing

225+ \$17.95 per guest
100-225 \$19.95 per guest
50+ \$25.95 per guest

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KNIGHTS BUFFET DINNER

Included: Complimentary Hor D'oeuvre Display

Hot Spinach & Artichoke Dip Assorted Gourmet Crackers
Garden Vegetable Basket with Buttermilk Dip

BUFFET DINNER

Caesar Salad

Romaine lettuce, garlic Parmesan cheese, with
croutons sour dough rolls with butter pats
(Ask about upgrading to plated salad with more options)

ENTREE (PICK 2)

Braised Beef Bourguignon

Choice beef seasoned, marinated & slow roasted served with a demi-glace

Honey Mustard Pork Roast

Slow roasted, & fork tender, topped with our homemade sauce

Roasted Tomato Breast Chicken

Tender chicken breasts served with tomato cream sauce

**Pan Roasted Wild Salmon (add \$1.95 per person)*

With summer basil & lemon compound

**Vegetarian Lasagna (add \$2.95 per person)*

SIDES (PICK 2)

Roast Redskin Potatoes
Penne Pasta Alfredo
Broccoli & Cheese Rice
Whipped Vanilla Sweet Potatoes
Chickpea & Mushroom Toss
w/ Sun dried Tomatoes

VEGETABLES (PICK 1)

Seasonal Vegetable Mix
Steamed Green Bean
Vanilla Bourbon Glazed Carrots
Steamed Broccoli with Lemon Butter
Zucchini & Yellow Squash
(add \$1.00 per person)



Per Guest Pricing

225+\$21.95 per guest
101-225\$22.95 per guest
50-100\$28.95 per guest



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KINGS COMBINATION PLATED DINNER

Choose 1 Plated Salad & 1 Combination Plated Meal for all Guests

Included: Complimentary Hor D'oeuvre Display

Hot Spinach & Artichoke Dip Assorted Gourmet Crackers

Garden Vegetable Basket with Buttermilk Dip

Assorted Imported & Domestic Cheese & Crackers

SALAD (PICK 1)

All salads include sourdough roll

Caesar Salad

included

Romaine Lettuce | Garlic Parmesan | Croutons

Mixed Garden Salad with Ranch

included

Mixed Greens | Tomato | Onion | Cucumber

Courtyard Salad w/ Cherry Balsamic

\$2.95 per person

Romaine/Mixed greens | Goat Cheese

Toasted Almonds | Dried Cranberries

Watermelon Salad with Vinaigrette

\$4.95 per person

Feta Cheese | Cucumber | Tomato

Wedge Salad w/ Blu Cheese

\$5.95 per person

Iceberg Wedge | Tomato | Bacon | Crumbled Blu

Tomato Mozzarella

\$5.95 per person

Mozzarella | Tomato

Fresh Basil | Reduced-Balsamic

KINGS COMBINATION PLATED MEALS

Each of our Kings Combination Plated Meals are served with homemade whipped potatoes, steamed vegetable, Parmesan tuille, & complimenting duet sauces.

**pricing based on 100 or more guests*

Sauteed Chicken Pomodoro & Braised Beef Bourguignon	\$26.95 per guest
Braised Beef Bourguignon & Chicken Marsala	\$26.95 per guest
Top Sirloin Filet & Sauteed Chicken Pomodoro	\$33.95 per guest
Top Sirloin Filet & Norwegian Salmon	\$35.95 per guest
Beef Bourguignon & Broiled John Cross Whitefish.....	\$33.95 per guest
Top Sirloin Filet & Broiled John Cross Whitefish.....	\$36.95 per guest
Filet Mignon & Broiled Norwegian Salmon	\$41.95 per guest

Vegan/Vegetarian? No Problem! We will accommodate!



BAR SERVICES

BASIC BAR SERVICES/ SUPPLY CHARGE

Our Basic Bar Services/Supply Charge is a Per Person Price That Includes an Unlimited Supply Of Cola, Diet Cola, Sprite, Tonic/Soda Water, Cranberry/Orange Juice, Lemons/Limes, Wine/Rocks/Beer Glasses, Napkins, Drink Stirrers etc...

\$4.50 Per Guest

PREMIUM BAR SERVICES/ SUPPLY CHARGE

Our Premium Bar Services/Supply Charge is a Per Person Price That Includes Everything in Basic Package Plus... Olives, Cherries, Oranges, Bitters, Sugar, Sweet/Dry Vermouth

\$8.50 Per Guest

Beer Gas Tapping System Without Keg	\$125.00
Tulip Glasses Stand Alone	\$1.00 Each
1.5 hours of passed & bar served specialty drink	\$3.50 Per Person



ADD BEER

Price Includes Delivery & Liability Insurance

Tapping System with Keg

**We can really get any kind of beer, cider or seltzer water -Just Ask!*

½ bbl Bud/Bud Lite Or Miller/Miller Lite	\$200.00
½ bbl Labatt Blue/Labatt Lite Or Leinenkugel	\$250.00
½ bbl Shorts Bellaire Brown/Locals Lite Or New Belgium Fat Tire Or Bells Two Hearted/Oberon	\$325.00

Please Ask About Our Offered Liquor Pricing!

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BUTLER PASSED HORS D'OEUVRES

Prices are in addition to & may not be substituted for the complimentary hoers d'oeuvres based on 100-200 guests

(2) Item Passed Service \$7.95 per person

(4) Item Passed Service \$8.95 per person

(6) Item Passed Service \$9.95 per person

SELECTIONS

*Cherry & Tarragon
Chicken Salad Puffs*

*Gulf Shrimp &
Cucumber Canapé*

*Goat Cheese, Pesto, & Sun
Dried Tomato Canape'*

*Beef Tenderloin Crostini with
Caper Mayonnaise*

*Chicken Saté with
Spicy Peanut Dip*

*Melted Brie with
Walnuts & Carmel*

*Smoked Salmon & Dill
Mascarpone Toasts*

Homemade Swedish Meatballs

*Crostini with Wild
Mushrooms & Parmigianino*

*Spiced Gulf Shrimp &
Avocado Toast*

*Tomato Mozzarella Skewer
with Balsamic Drizzle*

Open Faced BLT Toasts

*Herb Cream Cheese &
Walnut Crostini*

Pear Ricotta & Walnut Crostini

*Crostini & White Bean
Puree, Spinach & Sun
Dried Tomato (vegan)*

Have Other Ideas? Just Ask!

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ADDITIONAL SERVICES

Appetizer Platters (Priced to Serve 75-100 Guests)

*“John Cross” Smoked
Whitefish & Trout Display*

\$375

(add 2nd platter for \$200)

*Tomato Bruschetta
with Garlic Crostini*

\$175

*Fresh Fruit Display w/
Yogurt Dipping Sauce*

\$300

*Assorted Imported &
Domestic Cheese Display*

\$295

(add Charcuterie for \$200)

THE FUN STUFF!

Chocolate Fondue Fountain

36" Sephra Fountain Filled
with Swiss Milk Chocolate
Assorted Dipping Items

\$495+ 1.75 per person

Gourmet Coffee Bar

Full Assortment of Coffee Mix-Ins
Flavors | Chocolates | Cinnamon
Whipped Toppings

\$3.00 per person

Family Style Mini-Pastries

Typically Served During Dessert
Homemade Mini-Pastries
Always Make For Fun!

\$5.50 per person

*Grilled Cheese Tomato
Soup Shooters*

(as appetizer or late night snack)

\$5.50 per person

A Proper Smore Bar

There always seems to be
room for S'mores at the end of
the night | Assorted Items

\$225+ 1.75 per person

Coney Island Bar

Detroit's Lafayette Coney Sauce
Crisp Koegel Dogs
All of the Toppings Needed
(served Late-night)

\$300-\$495

Late-Night Cheese Pizza

Classic Cheese or Pepperoni
Pizza (served Late-night)

\$300-\$495

Late-Night Nacho Bar

Homemade tortilla chips
seasoned beef | black olives
pico de gallo | cheese sauce
sour cream | salsa

\$595-\$795

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308 Belvedere Avenue Charlevoix MI 49720

CONFIRMATION AGREEMENT

Group Name: _____

Event Date: _____

Reservation Deposit & Payment Schedule:

In order to reserve your event date, Grey Gables Restaurant and Catering requires a \$1,000.00 deposit along with a signed copy of your Confirmation Agreement. After you have provided us with your final guest count, we will adjust the numbers accordingly on your proposal. It is then that the remaining estimated payments are due. Approximately, 3 weeks prior to your event.

Cancellation Policy:

In the event of cancellation- for any reason, the \$1,000.00 deposit will be retained. If cancellation is received less than one month prior the event date, the designated client will be responsible for all event costs, or deposits made on behalf of the event.

Warranty/Liability:

Grey Gables Restaurant and Catering with the designated client each agree to carry adequate liability and insurance protecting itself against any claims arising from the event. Grey Gables reserves the right to substitute products based on seasonal availability.

In the event of a claim against Grey Gables Restaurant and Catering, the designated client agrees to defend, indemnify, and hold Grey Gables Restaurant and Catering harmless from any claim, liability, loss and expense, including collection of reasonable attorney fees and court cost expect for acts or omissions of Grey Gables Restaurant and Catering.

The performance of this agreement is subject to any circumstances making it illegal or impossible to provide services by Grey Gables Restaurant and Catering including acts of god, government regulations, disasters, strikes, or curtailment or transportation services.

I HAVE READ AND AGREE TO ALL TERMS AND CONDITIONS AS NOTED ABOVE.

Client Signature

Date of Acceptance

