

Lake View Hotel & Goodfellow's Italian Chophouse 2019



Mackinac Island, Michigan

Banquet and Wedding Guide

Banquet Policies

Guarantees, Deposits, and Payment

A Minimum Guaranteed Count of all banquet meals is required thirty (30) days prior to the event. The Minimum Guaranteed Count is the minimum number of people for which you are responsible for paying. An estimate will be prepared and your payment of the estimate must be cleared fourteen (14) days prior to the event.

Give your Updated Guaranteed Count fourteen (14) days prior to the event, update your event professional with any updates to your counts and menu. Any difference between the estimate and your final bill will be reconciled when you give your final guaranteed count (see below) seven (7) days before the event.

A Final Guaranteed Count will be required seven (7) days prior to the event with any additions or adjustments to allow for proper planning and food preparation. A final estimate will be prepared based on your final guaranteed count; payment will be due (certified check, cash or credit card) a minimum of seven (7) days prior to the event. Your final bill will reflect any additions above and beyond the Final Guaranteed Count. All estimates and bills must be reconciled within twenty-four (24) hours after the event.

A **DEPOSIT** of the appropriate room fee is due upon the booking of any event. All dinner events in excess of eighty (80) people held on a Friday or Saturday evening and all weddings, must pay a \$500 deposit in addition to the appropriate room fee. A major credit card is required to be on file as well as the deposit to hold banquet and event space. All special orders for food and alcohol require prepayments and are non-refundable. All payments made are non-refundable unless special accommodations are made with you by your event professional. Personal checks are accepted for your minimum guaranteed count payment as well as certified check, cash or credit card. Any payment made fourteen (14) days prior or less to your event, must be paid by certified check, cash or credit card.

Availability, Fees and Rooms

All room fees are non-refundable upon booking and reserving banquet room space. Meetings and conference may reserve rooms and surpass the below time guidelines to accommodate different needs and agendas. Contact your event professional to inquire about logistics.

Room Fees (note all room fees are per hour and do not include food and beverage)

Breakfast & Brunch functions are available from 6:00 - 10:00 AM

Small Banquet Room (up to 40 people)	\$100
Medium Banquet Room (up to 80 people)	\$150
Large Banquet Room (up to 125 people)	\$200

Luncheon & Brunch functions are available from 11:00 AM - 3:00 PM

Small Banquet Room (up to 40 people)	\$100
Medium Banquet Room (up to 80 people)	\$150
Large Banquet Room (up to 125 people)	\$200

Evening functions are available from 4:00 - 10:00 PM

Small Banquet Room (up to 40 people)	\$100
Medium Banquet Room (up to 80 people)	\$150
Large Banquet Room (up to 125 people)	\$200

Wine Cellar (up to 25 seated or 75 standing) \$1000

Out door Patio areas are \$250.00 per hour and are considered semi private \$250

Banquet Policies

Rehearsal Functions & Other Special Functions

Our dining room may be reserved anytime between 11:00 AM and 6:00 PM depending on availability with a two (2) hour maximum time slot. Goodfellow's Italian Chophouse requires a non-refundable \$200 rental fee (up to 50 people) to reserve the space in our dining room.

Linen, Equipment, Glassware and China

Goodfellow's Italian Chophouse provides stock white linens, skirting, equipment and china free of charge. Specialty linen can be obtained for an additional cost by your event professional. All linen is provided by BB and J Linen Company at 847-933-4622 Account# 02g000270

Room Set Up, Room Break Down and Decorations

All room set up and room break down are included within your room fee for your convenience. All other decorations may be brought in and will be your responsibility to set up and break down. If time permits, our staff will assist you in any way possible with the set up and breakdown of your decorations.

Service Charge, Tax and Banquet Menu Pricing

A service charge of 20% will be added to your food, beverage & Room charges to assist in compensating the service staff. A 6% state sales tax will also be applied to all charges. Both charges will be added to your overall bill. All food and beverage pricing in subject to change based on reasonable increases in product costs.

Plated Luncheon/Dinner and Seating/Room Arrangement Recommendations

In the event of a plated meal, we recommend a maximum of three (3) entrée choices. All guaranteed entrée selection pre-counts must be given fourteen (14) days in advance. All events must also provide each guest an escort card with the guests name and an indicator designating their entrée choice. If assigned seating s being done by table number, we also recommend you put the table number on your escort card. The following indicators are recommended:

B—Beef C—Chicken F—Fish V—Vegetarian P—Pasta K— Kid

If multiple entrées of the same type are offered, please make us aware of your chosen indicator if it differs from the recommendations above.

Important Information

All seating arrangements and special set up information should be given to your event professional one (1) week in advance with any last minute changes provided up to two (2) days prior. Escort cards should be provided in alphabetical order.

Additional Regulations

All music and D.J.'s must stop by 10:00 PM and no live bands are permitted. This is to accommodate the guests and services of those staying at Lake View Hotel.

All food items must be supplied, prepared and served by Goodfellow's Italian Chophouse. No food or beverage will be permitted to be brought into or be taken from the hotel by the customer or any other customer's guest due to State and Local Health Regulations. The exception will be wine or champagne which is subject to a \$25.00 corkage fee per bottle. Goodfellow's Italian Chophouse, as the licensee, is responsible for the administration of the sale and service of all the alcoholic beverages. All alcoholic beverages must be supplied and served by Goodfellow's in accordance with the laws of the State of Michigan. Verification of legal age is required. Last call is thirty (30) minutes prior to the end of the event. No unattended bars will be permitted.

Breakfast and Brunch

Kick off your day right with a wonderful morning selection of your favorites, whether it be for a business meeting, retreat, family gathering or post wedding brunch, we have it all...

Hot Breakfast Buffet—Danish, fresh fruit, scrambled eggs, hash browns, ketchup, bacon, sausage, assorted juices, coffee...\$16 per person

Lake View Brunch Buffet—Eggs Benedict, bagels, cream cheese, salmon lox, fresh fruit, scrambled eggs, hash browns, ketchup, bacon, sausage, assorted juices, and coffee & cookie station...\$22 per person

Ultimate Island Brunch Buffet—Fresh mixed greens, salad toppings, dressings, pasta salad, assorted cheese display, crackers, whitefish entrée, chicken entrée, seasonal vegetable, whipped potato, gravy, eggs benedict, bagels, cream cheese, salmon lox, fresh fruit, scrambled eggs, hash browns, bacon, sausage, assorted juices and coffee & cookie station...\$35 per person

All Breakfasts are per person ++

Breakfast and Brunch Embellishments

Add on Omelet Station

Enhance your breakfast with an interactive station where your guest can create their own omelet by choosing ingredients from one of our chef's and watch while it is prepared...\$7 per person ++

Add Unlimited House Champagne & Mimosas

Put a smile on everyone's face by offering an unlimited champagne refreshment...\$6 per person ++

Luncheon Selections

Entrée Salads

All salads are served with fresh warm rolls, butter and coffee...

Fresh Garden

Seasonal greens accompanied by cucumbers, bacon, red onions, cherry tomatoes, and home-made croutons served with our house dressing...\$12

Classic Caesar

Crisp romaine lettuce tossed in our creamy Caesar dressing and sprinkled with fresh parmesan...\$13

Tomato Mozzarella

Freshly sliced tomatoes, mozzarella and basil accented with balsamic vinaigrette...\$14

Strawberry Salad

Seasonal greens tossed with candied pecans, fresh strawberries, grilled chicken, goat cheese crumbles and a raspberry vinaigrette...\$14



Watermelon Salad

Seasoned arugula and fresh greens tossed with ripe watermelon, gorgonzola, red onion, finished with a balsamic glaze...\$14

Goat Cheese and Apple

Seasonal greens tossed with candied pecans, red onions, green apple wedges and fresh goat cheese, drizzled with citrus vinaigrette...\$15

Entrée Luncheon Salad Embellishments...

Grilled Breast of Chicken...	\$6
Shrimp...	\$8
Grilled Salmon...	\$8
Filet Tips with Demi	\$10

Luncheon Selections, Plated

Plated Luncheon Entrees

All luncheon entrees are served with choice of vegetable and starch, fresh bread, butter and coffee. All luncheons offering a choice of entrees must provide guaranteed pre-counts no later than two (2) weeks prior to an event, and must also provide name cards/indicators with the guest's entrée selection and first and last name. Designated indicators may be used to identify guest's choice of entrée...

Broiled Whitefish

Fresh Michigan Whitefish broiled with our house seasonings, served with tarter and lemon...\$22

Atlantic Salmon

Filet of salmon oven roasted and finished with a lemon dill cream sauce...\$23

Chicken Picatta

Pan seared, served with lemon caper butter...\$22

Chicken Parmesan

Breaded chicken cutlet, topped with marinara sauce and mozzarella cheese, oven baked until golden brown...\$21

Roasted Pork Loin

Herb rubbed and slow roasted, finished with cognac cream...\$22

Sliced Prime Rib of Beef

Slow roasted prime rib served with warm au jus and a creamy horseradish sauce...\$24

Baby Back Ribs

Cooked with our secret spices, served falling off the

bone with our house barbeque sauce...\$20

Vegetable Penne Alfredo

Freshly sautéed vegetables tossed with our house Alfredo and penne noodles, topped with fresh parmesan...\$18

Caprese Pasta

Cherry tomato, roasted red pepper, red onion, garlic, pesto and basil tossed with fresh mozzarella balls, served over penne pasta...\$18

Sides

Pick one vegetable and one starch to accompany your plated luncheon or your luncheon buffet. Add a side salad to your plated entrée to complete your dining experience...

Vegetable Selections

Seasonal Vegetable Medley
Green Beans
Broccoli & Cauliflower
Corn on the Cob
Asparagus

Starch Selections

Baked Potato
Whipped Potato
Rice Pilaf
Roasted Redskins
Au Gratin Potatoes

Luncheon Side Salads

Garden Salad...Included
Classic Caesar...\$3
Tomato Mozzarella...\$4
Strawberry and Goat Cheese...\$5

Luncheon Selections, Buffet

A wonderful, stress free way to entertain your guests at lunch. Make your buffet luncheon entrée choices from our plated luncheon entrée section. All buffets include tossed salad bowl with three dressings, one vegetable, one starch, fresh bread, butter and coffee service.

Entrée Buffets (min 50 people)

Pasta, and Chicken or Whitefish...\$24

Chicken, Pasta and Whitefish or Salmon...\$26

Prime Rib, Chicken, Pasta and Whitefish/Salmon...\$29



***Ask your event professional about customizing luncheon menu to meet your exact needs of you and your guests

Luncheon Selections, Buffet

Specialty Luncheon Buffets

(min 25 people)

Deli Board

Fresh breads, turkey, ham, roast beef, lettuce, tomato, onion, cheese, condiments, tossed salad bowl, three dressings, chips, fresh fruit, rolls, butter, cookies and coffee service...\$18

Grill Out

Hamburgers, grilled chicken breasts, barbeque ribs, corn on the cob, pasta salad, fresh fruit, chips, buns, lettuce, tomato, onion, cheese, condiments, cookies and coffee...\$22



Tuscan

Tomato and mozzarella salad, antipasto display, assorted cheeses and crackers, bruschetta, two pizza selections, assorted breads, butter and coffee service...\$20

Southwestern

Grilled chicken breasts, ground beef, refried beans, rice, sour cream, salsa, tomato, onion, chopped lettuce, shredded cheese, tortillas, tortilla chips, mixed greens, three dressings, bread, butter and coffee service...\$19

Classic

(min 50 people)

Chilled beef tenderloin with horseradish sauce or Lollipop Lamb Chops with mint jelly, silver dollar rolls, shrimp cocktail, chicken satay, tomato and mozzarella display, smoked whitefish dip, fresh fruit and vegetable platter, pasta salad, marinated vegetable salad, assorted desserts and coffee service...\$40

Hors D'oeuvres

Start your event off by impressing your guests with a selection of our preferred hors d'oeuvres. There is a minimum of twenty-five (25) pieces per selection. All selections are prepared based on your guaranteed number of guests and are priced per person. *Butler hors d'oeuvre service offered.

Assorted Cheese Display

An assortment of Colby Jack, Cheddar and Red Pepper Jack Cheese, presented with a variety of crackers...\$3.50

Seasonal Fruit Display

Assorted fresh seasonal fruit served with a yogurt dipping sauce...\$3

Fresh Vegetable Display

Array of freshly cut vegetables accompanied by a creamy light dill dip...\$2.50

Shrimp Cocktail*

Jumbo shrimp served with a zesty cocktail sauce, horseradish and lemon...\$5

Coconut Shrimp*

Lightly fried coconut dusted shrimp presented with a sweet and sour sauce...\$5.50

Antipasto Display

Artichoke hearts, roasted peppers assorted olives, salami, pepperoni, tomatoes, fresh mozzarella and toast points...\$6

Seafood Stuffed Mushrooms*

Large button mushrooms stuffed with seafood, topped with hollandaise...\$4

Smoked Whitefish Dip

A blend of smoked whitefish and cheese served with garlic crostini...\$3.50

Chicken and Beef Sates*

Skewered marinated chicken and beef grilled with peppers and onions...\$3.75

Chophouse Wings

Jumbo chicken wings tossed in mild, medium, hot or BBQ wing sauce...\$4.50

Dinner Selections, Plated

All dinner entrees are served with your choice of a vegetable and a starch, fresh bread, butter and coffee service. All dinners offering a choice of entrees must provide guaranteed pre-counts no later than two weeks prior to the event and must also provide name cards/indicators with the guests' entrée selection and first and last name. Designated indicators may be used to identify guest's choice of entrée...

Chicken and Pork

Chicken Marsala—Tender breast of chicken scaloppini, sautéed with garlic and mushrooms, deglazed with Marsala wine and presented with veal jus butter...\$29

Roasted Pork Loin—Mustard rubbed pork loin roasted and topped with a delicious cognac cream sauce...\$30

Chicken Pesto—Pan seared chicken cutlets drizzled with a garlic pesto cream sauce...\$28

Chicken Oscar—Breast of chicken sautéed, then presented with jumbo lump crab meat, asparagus and hollandaise...\$34

Chicken Florentine—Oven baked chicken topped with spinach, garlic and our chef's blend of cheeses...\$30

Pasta and Vegetarian

Sausage Tortellini a la Vodka—Roasted peppers and onions sautéed with Italian sausage in a pink vodka sauce over cheese tortellini...\$27

Seafood Penne Alfredo—An assortment of shrimp, king crab, lobster and fresh fish, tossed in a garlic cream sauce and presented over a bed of penne pasta...\$30

Vegetable Penne Alfredo—Freshly sautéed vegetables tossed with our house Alfredo and penne noodles, then topped with fresh parmesan...\$25

Caprese Pasta—Cherry tomato, roasted red pepper, red onion, garlic, pesto and basil tossed with fresh mozzarella balls over penne pasta...\$25

Fish and Seafood

Whitefish Picatta—Fresh Michigan Whitefish sautéed with white wine and served lemon caper butter...\$30

Seafood Whitefish—Fresh Michigan Whitefish prepared with our house seafood stuffing and oven broiled, served with an Italian herb cream...\$34

Salmon—Fresh Atlantic Salmon, broiled, then presented with a creamy lemon dill sauce...\$33

Parmesan Encrusted Whitefish—Fresh Michigan Whitefish encrusted in parmesan breading, accompanied by a tri citrus butter...\$32

Red Snapper—Sautéed snapper filet served with leeks and mushrooms in a light white wine and lemon cream sauce...\$33

Stuffed Shrimp—Jumbo shrimp stuffed with lump crab meat then finished with a lemon cream sauce...\$36

Lobster Tail—8 ounce Caribbean lobster basted in butter, broiled and presented with warm butter and lemon...\$39

Beef and Lamb

Sliced Prime Rib of Beef—Slow roasted, served with warm au jus and a creamy horseradish...\$36

Stuffed Filet—8 ounce filet mignon stuffed with blue cheese, chargrilled, presented with a creamy blue cheese sauce...\$43

Veal Morel—Tender veal scaloppini accompanied by a port wine morel mushroom cream...\$35

Filet Mignon—8 ounce filet accompanied by béarnaise sauce...\$41

Roasted Tenderloin—Sliced tenderloin presented with a mushroom demi...\$42

Lamb Chops—Four lamb chops served with a rosemary lamb au jus...\$39

Dinner Selections, Buffet

A delightful way to offer your guests an amazing assortment of our finest cuisine. Make your buffet dinner entrée choices from our plated dinner entrée section. All buffets include tossed salad bowl with three (3) dressings, one vegetable, one starch, fresh bread, butter and coffee service.

Entrée Buffets (min fifty (50) people)

Pasta and chicken or whitefish...\$35
Chicken, Pasta and Whitefish or Salmon...\$37
Prime Rib, Chicken, Pasta and Whitefish or Salmon...\$40

Add Lobster Tail or Carved Tenderloin;
see your event professional for details...

Sides

Pick one vegetable and one starch to accompany your plated dinner selections or your dinner buffet. Add a side salad to your plated entrée to complete your dining experience...

Vegetable Selections

Seasonal Vegetable Medley
Green Beans
Broccoli & Cauliflower
Corn on the Cob
Asparagus

Starch Selections

Baked Potato
Whipped Potato
Rice Pilaf
Roasted Redskins
Au Gratin Potatoes

Dinner Side Salads

Garden Salad...Included
Tomato Mozzarella...\$4
Classic Caesar...\$3
Strawberry... \$5

Children's Meals, Desserts and The After Glow

Children's Meals

All kids' meals are served with apple sauce...

Mac and Cheese

Elbow noodles steamed and tossed with a creamy blend of cheeses...\$8

Chicken Tenders

Breaded chicken cutlets fried and served with French Fries, ranch and ketchup...\$9

Kids Spaghetti

Thin spaghetti noodles tossed with our house marinara and sprinkled with parmesan cheese...\$8

Desserts

Finish your evening with any of our perfectly prepared confections...\$7

Tiramisu

New York Style Cheesecake

Carrot Cake

Sanders Bumpy Cake

Strawberry Shortcake

Peanut Butter Pie

The After Glow

Join us at one of our bars to keep your party alive and feature a snack for your guests...Check how late bars are open and how late we serve food...

Pizza—Enjoy two selections of party cut pizza for you and your guests...\$7

Tortilla Chips and Salsa—Crunchy tortillas served with salsa and sour cream...\$5

Munchies—Potato chips, French onion dip and cookies...\$5

Mini Burgers and Fries—Cheese Burger Bar served with crunchy French fries...\$10

Game Day—Meatballs, mild wings, ranch, blue cheese, carrots, celery, chips and dip...\$8

Cookies and Coffee—Fresh baked cookies served with coffee, cream and sugar...\$5



Beverage Service

Host Bars

(beverage service, on a per drink basis)

Domestic Beer	\$4.50
Import/Microbrew	\$5.50
House Wine	\$8
House Brand Liquor	\$6
Call Brand Liquor	\$7
Premium Brand Liquor	\$8
Top Shelf Liquor	\$9
Soda/Juice/Milk	\$3

Cash Bars

(beverage service, allowing guests to purchase)

Domestic Beer	\$5
Import/Microbrew	\$6
House Wine	\$8
House Brand Liquor	\$7
Call Brand Liquor	\$8
Premium Brand Liquor	\$9
Top Shelf Liquor	\$10
Soda/Juice/Milk	\$4

Wine and Champagne

Feel free to offer your guests a champagne toast or offer wine with dinner...

House Wine...\$35/btl

Cabernet, Merlot, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Chardonnay

House Sparkling Wine...\$29/btl

Sparkling Wine Toast...\$5/person

Brut Champagne, Moet Chandon...\$8/person

Brut Champagne, Veuve Cliquot...\$10/person

Punch

Priced per gallon, one gallon serves approximately 16 glasses

Fruit Punch	\$38	Wine Punch	\$75
Champagne Punch	\$75	Vodka	\$85
Rum	\$85	Bourbon	\$85

Open Bar (Minimum of four (4) hours)

All Open Bars are fully stocked with Rum, Gin, Vodka, Bourbon, Whiskey, Scotch, Tequila, Beer, Wine and all the appropriate mixers and garnishes. Open Bars are charged based on guaranteed number of people or number that attend, whichever is more, not subject to reduction...

House Brand Open Bar

Enjoy our house selection of liquors, draft beer, house wine and soda...\$32.50 per person; \$6 per person for each additional hour—House Selection—Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Triple Sec, Tequila, Sweet Vermouth and Dry Vermouth

Prime Selection Open Bar

Enjoy our select house, call and premium brands of liquors, domestic beer, import and microbrew beer, house wine and soda...\$37.50 per person; \$7.50 per person for each additional hour—Prime Liquor Selection— Absolut Vodka, Beefeater Gin, Bacardi Silver Rum, Canadian Club Whiskey, Jim Beam Bourbon, Dewars Scotch, Triple Sec, Jose Cuervo, Amaretto, and all House Selection liquors

Deluxe Open Bar

Enjoy our deluxe selection of house, call and premium brands of liquors, domestic beer, import and microbrew beer, house wine, champagne and soda...\$42.50 per person; \$9.50 per person for each additional hour—Deluxe Liquor Selection—Ketel One, Tanqueray, Captain Morgan, Meyers Dark, Jack Daniels, Makers Mark, Johnny Walker Red, Jager and all House and Prime Selection liquors

User Agreement

Venue: _____
Date of this agreement: _____ Function Date: _____
Type of Function: _____ Group Name: _____
Bride: _____ (if applicable) Groom: _____ (if applicable)
Contact Person: _____ Contact Phone: _____
Email: _____ Mailing Address: _____
City: _____ State: _____ Zip: _____
Billing Address (if different than above): _____
City: _____ State: _____ Zip: _____
Number of Guests: _____ Approx. Arrival Time: _____ Approx. Departure Time: _____
Ceremony Site: _____ Room Fee Paid: _____ Deposit Paid: _____
Date Paid: _____ Payment Method: _____ Check #: _____

Contract Conditions:

This contract is subject to the conditions listed in this agreement as well as in our banquet policies, menu and guide. Please read before signing. Please sign, date and return one copy along with your deposit to confirm your reservation. No refunds are made one a contract is in place and pre-payments have been made.

Send this contract to:

Goodfellow's Restaurants
Attention: Chris Modd
P.O. Box 1856
Mackinac Island, MI 49757



My signature below signifies that I agree to this user agreement, these contract conditions and the policies and pricing outlined in the Banquet and Catering Guide.

Facility User Signature: _____ Date: _____
Printed Name: _____ Cell Phone: _____

For Office Use Only

Date Contract Received: _____ Date Deposit Processed: _____
Event Professional: _____