

# GREY GABLES RESTAURANT & CATERING

2023-2025



## **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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## THE PROPOSAL THAT YOU ARE SENT WILL INCLUDE:

- 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 -\$250 per waitstaff
- Chef -\$350 per chef
- Bartender -\$300 per bartender
- On-Site Manager -\$350 (1) per event

## OTHER:

- Sales Tax: 6% applies to the entire bill.
- Service charge up to 30% 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, seasonality & current food costs.*

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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



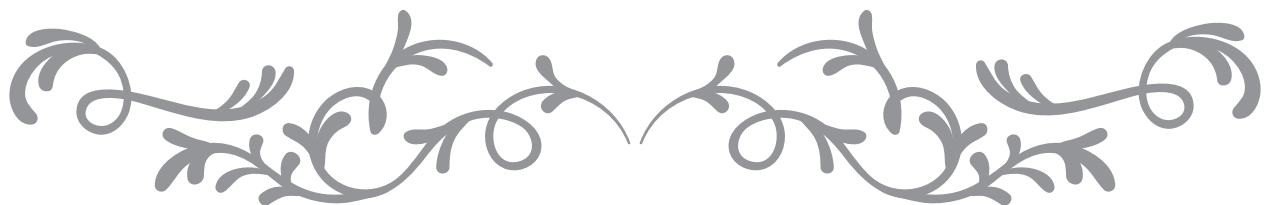
## Per Guest Pricing

225+ ..... \$23.95 per guest

100-225 ..... \$26.95 per guest

50+ ..... \$32.95 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+ .....\$28.95 per guest

101-225 .....\$30.95 per guest

50-100 .....\$35.95 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*

Sautéed Chicken Pomodoro & Braised Beef Bourguignon .....	\$32.95 per guest
Braised Beef Bourguignon & Chicken Marsala .....	\$34.95 per guest
Top Sirloin Filet & Sauteed Chicken Pomodoro .....	\$42.95 per guest
Top Sirloin Filet & Norwegian Salmon .....	\$48.95 per guest
Beef Bourguignon & Broiled John Cross Whitefish.....	\$47.95 per guest
Top Sirloin Filet & Broiled John Cross Whitefish.....	\$50.95 per guest
Filet Mignon & Broiled Norwegian Salmon .....	\$58.95 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...

*\$6.00 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

*\$12.00 Per Guest*

Beer Gas Tapping System Without Keg .....\$125.00  
Tulip Glasses Stand Alone .....\$1.50 Each



## 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 .....\$350.00  
½ bbl Labatt Blue/Labatt Lite Or Leinenkugel .....\$360.00  
½ bbl Shorts Bellaire Brown/Locals Lite  
Or New Belgium Fat Tire Or Bells Two Hearted/Oberon ..... \$450.00

**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 \$14.95 per person

(4) Item Passed Service \$17.95 per person

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## 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*

*\$500*

*(add 2<sup>nd</sup> platter for \$200)*

*Tomato Bruschetta  
with Garlic Crostini*

*\$300*

*Fresh Fruit Display w/  
Yogurt Dipping Sauce*

*\$400*

*Assorted Imported &  
Domestic Cheese Display*

*\$450*

*(add Charcuterie for \$200)*

### THE FUN STUFF!

*Chocolate Fondue Fountain*

*36” Sephra Fountain Filled  
with Swiss Milk Chocolate  
Assorted Dipping Items*

*\$495+ 2.50 per person*

*Gourmet Coffee Bar*

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

*\$3.00 per person*

*Self Serve Mocktail Station*

*During Cocktail Hour*

*2 canisters with disposable cups include  
Virgin Mojito & Lavender Lemonade*

*\$350-550*

*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+ 2.00 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)*

*\$375-\$550*

*Late-Night Nacho Bar*

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

*\$595-\$795*

**Have Other Ideas? Just Ask!**



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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

