



The Terrace Inn & 1911 Restaurant

Wedding & Event Guide

1549 Glendale Ave, Petoskey, MI 49770 | (231) 347-2410 |
info@theterraceinn.com |

There is no other Venue in Northern Michigan like The Terrace Inn & 1911 Restaurant!

A little History...

The Terrace Inn was built in 1910 & opened its doors on June 25, 1911. Located in Bay View of Petoskey, the Inn is an official Michigan Historic Landmark.

The Terrace Inn has 38 unique rooms, ranging from cozy “cottage” rooms to King Whirlpool suites with kitchenettes & jetted tubs. The original “Green Lantern Tea Room” downstairs is now a charming Apartment, fully furnished and pet friendly.

The Inn was rightfully named after the iconic Terrace overlooking Bay View’s Fairview Park, toward Little Traverse Bay.

The Dining Room is a 2,000 sq ft. elegant space with 12 ft ceilings, white linens, warm lighting, chandeliers, maple floor & expansive windows.



Here's just a sneak-peek at what we have to offer...



Ceremony, Reception & Elopement Packages Available

Available Ceremony Locations:

- ◆ Private Garden Patio- | \$150 | 4 hours
 - ❖ Can Accommodate -30 Guests
- ◆ Main Staircase/Historic Lobby | \$100 | 2 hours
 - ❖ Can Accommodate 50 Guests
- ◆ The Terrace Arbor | \$150-\$300 | 2 hours
 - ❖ Can Accommodate 20-100 Guests

For ceremonies with more than 100 guests, the Bay View Community has the beautiful Fairview Park available that is nearly right outside our door. Use of the park just needs prior approval from the Bay View Association. Contact information available upon request.

Available Reception Locations:

- ◆ Private Garden Patio | \$300 | 11-4 p.m.
 - ❖ Our Private Garden Patio can offer a 3 course, plated dinner for anywhere 25-30 guests. Summer pricing \$37.95 plus tax and gratuity
- ◆ Dining Room- Fee \$1,000-\$3,500
 - ❖ Our Dining Room can offer a 3 course, plated dinner for anywhere from 25-75 guests. Rates off-season 27.95 p.p. In-season 37.95.
 - ❖ The Dining Room can offer a 3 course, buffet-style menu for 50-125 guests. With lobby in addition can accommodate up to 150 (off-season only).
 - ❖ An Hors d'oeuvres Buffet is an option up to 125 guests from \$22.95 p.p. and up.

Add your Food & Beverage Package!



“The Place Is Yours” Package!

This unique opportunity gives you access to everything that the Terrace Inn has to offer. This is the only way you can have private use of our historic terrace that overlooks the beautiful Fairview Park in Bay View.

Included Wedding Weekend Amenities:

- ◆ Choose any of the locations from our list of available backdrops for your Ceremony.
- ◆ For your Reception, you have access to the Dining Room, Private Garden Patio and Terrace!
- ◆ Access to our tables, chairs, white linens and napkins and tea votives.
- ◆ The couple receives a 2 Nights stay in our Garden Apartment with exclusive use of the Private Garden Patio. The Garden Apartment also has a large room adjacent that is also yours to use during your stay!
- ◆ This package also includes 4 additional rooms on the main floor for bridal party, family or closest friends!



“The Place Is Yours” Package is available for weddings from September through June
Starting at \$3,000 + Food & Beverage

** Base price determined by season*

Not Available in July and August

Dinner & Drink Packages are available to
accommodate up to 125 guests!

The Terrace Inn has nearly 25 more rooms available for other guests in your party that are interested in staying at the Inn!

Drinks & Dinner Service Options

Dinner Options:

- ◆ 3 Course Plated Dinner
 - ❖ Available for 2-75 Guests
- ◆ 3 Course Buffet Dinner
 - ❖ Available for 20-125 Guests
- ◆ Hors d'oeuvres Buffet
 - ❖ Available for up to 125 Guests

Bar Options:

- ◆ Dinner Bottle Service
 - ❖ Enjoy a bottle of our house red and white wine on each table for dinner | \$20/bottle
- ◆ Open Bar Tab | Ask for Details!
- ◆ Select Wines & Beer | Ask about our 10% discount!



Starter Menu Options

Chilled Hors D'oeuvres

(Each order includes 12 pcs.)

Classic Bruschetta: Roma tomato & fresh mozzarella with fresh herbs and balsamic glaze on a crostini (v)

Steak Bruschetta: marinated flank steak with red pepper aioli & basil chiffonade on a crostini

Crudités: sliced assorted vegetables with buttermilk herb dip *(gf) (v)

Shrimp Cocktail: poached saltwater shrimp served with horseradish cocktails sauce & lemon *(gf)

Prosciutto: sliced prosciutto stuffed with grilled asparagus & whipped cream cheese *(gf)

Spring Rolls: choice of Vietnamese spring roll or egg roll with sweet n' sour dipping sauce (v)

Melon Skewers: melon & prosciutto skewers drizzled with a balsamic glaze *(gf)

*(gf) gluten free options - *(v) vegetarian option

The consumption of raw or undercooked animal products may increase your risk of food-borne illness

Hot Hors D'oeuvres

(Each order includes 12 pcs.)

Meatballs: spicy Asian meatballs with a sweet soy-sesame glaze

Stuffed Mushrooms: stuffed with sausage & herbs

Spicy Wantons: tuna wantons with a mango-wasabi aioli

Bacon Dates: almond stuffed dates wrapped in smoked bacon *(gf)

Bacon Chicken: chunks of chicken wrapped in smoked bacon & drizzled with BBQ glaze *(gf)

Satay: chicken or beef satay with Thai peanut sauce

Whitefish Croquettes: served with a red pepper aioli

Tandoori Chicken: tandoori-style chicken skewers, cherry tomatoes with herbed yogurt tzatziki *(gf)

Coconut Shrimp: crispy coconut shrimp with sweet chili dipping sauce

Crab Cakes: jumbo lump crab cake with lemon-caper aioli & English cucumber

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Platter & Display Menu Options

All Platters & Displays are available in Small (25) | Medium (50) | Large (100)

Baked Brie Display: wheels of double cream brie wrapped in puff pastry, topped with local fruit preserves & candied walnuts. Served with sliced green apple wedges, pita chips & an assortment of multi grain crackers (\$40 | \$75 | \$140)

Cheese Display: domestic & artisan cheeses, dried fruits, nuts, olives, baquettes, crackers, fresh fruit (\$100 | \$150 | \$200)

Vegetable Display: raw & roasted seasonal vegetables with buttermilk-herb dressing & lemon garlic aioli (\$80 | \$150 | \$275)

Seasonal Fruit Display: a variety of fresh sliced fruits, berries and nuts with a Greek mango-yogurt (\$80 | \$150 | \$275)

Per-Person Dip Displays: choose one of our delicious dips and we will make you a batch large enough to accommodate your whole party! Check out these options:

Black Bean & Corn Salsa with Tortilla Chips	\$1.50/Person
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Spinach & Artichoke Dip with Pita Chips	\$2.00/Person
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Avocado Lime Salsa with Tortilla Chips	\$2.50/Person
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House-made Plath's Smoked Whitefish Dip with Pita Chips	\$4.50/Person
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House-made Classic or Red Pepper Hummus with Pita Wedges	\$2.50/Person
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*The consumption of raw or undercooked animal products may increase your risk of food-borne illness

Buffet Dinner Service Options

The 1911 Signature Buffet

Mains: Choice of 2- Braised beef short ribs with red wine jus, Beef tips and noodles, Parmesan- or Herb crusted Whitefish, Chicken Valentino(roasted red peppers and gouda), Chicken Hemingway (regular or gluten free), Vegetarian -Parisian gnocchi with farm roasted vegetable, or Vegetarian spinach lasagna, Butternut Squash Ravioli, Acorn Squash Risotto with kale, pine nuts and dried fruits, potato-gnocchi with roasted vegetables.

Sides: Choice of 2-Scalloped potato gratin, garlic whipped mash, roasted red skins, cauliflower puree, braised cabbage, honey roasted carrots, Brussel sprouts with bacon and shallots, roasted fingerlings or red skins, roasted, mashed or pureed sweet potatoes, corn fritters

Salad: Choice of 1-Heirloom beet salad: (candied walnuts, mixed greens, chevre, citrus-roasted beets, orange-shallot vinaigrette) –Terrace Inn House Salad: (spring greens, dried tart cherries, feta, pecans, sliced pears with tart cherry vinaigrette)

Spinach Salad: (strawberries, blueberries, candied walnuts, bleu cheese and warm bacon vinaigrette)

Classic Caesar: romaine, shaved parmesan, Caesar, croutons, Lacinado Kale: Acorn Squash, Dried Cherries, Parmesan, Pepitas, Citrus-Chili Vinaigrette

Desserts: Choice of 1: Triple berry crisp, vanilla crème Brulee (with seasonal berries), bread pudding, double chocolate brownies, berry Napoleon, raspberry lava cake, blueberry torte, turtle brownie sundae, lemon almond layer dessert with blueberries, salted caramel panna cotta, Vanilla Bean Ice Cream, Crème caramel with candied orange peel

House made- Bourbon Cherry Soaked Ice cream (additional charge)

Paesano Bread and Herb butter Starter

Price: \$27.95/Person ~ Winter Nov/Dec/Jan/Feb/Mar/April Facility fees: Private event Weekdays \$250 Weekends \$500 and up

\$29.95/Person - May/early-June/September/October Facility fees: Weekdays \$350 Weekends \$750 and up

~ Price: \$37.95/Person – Summer -July/August Weekdays \$1,500 Weekends \$3,500 and up

Prices based on 50 or more guests. Price breaks considered 100 plus

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Plated Dinner Service Options

Chicken, Beef, Lamb

Chicken Cordon Bleu: prosciutto & smoked gouda stuffed chicken with caramelized onion béchamel gf

Signature Chicken Hemmingway: truffle mushrooms, tart cherry cream sauce

Chicken Valentino: chicken breast stuffed with roasted red pepper & smoked gouda with a white wine sauce gf

Grilled Bone-In Pork Chop: blueberry balsamic jus

Caramel Apple Pork Chop: fresh apples, sweet potatoes,

Bistro Filet: 8 oz, bacon wrapped, cooked medium, garlic mashed potatoes and a roasted mushroom demi glace gf

Slow-roasted Herb & Salt Crusted Prime Rib Roast:

Braised Beef Short Rib: with natural thyme jus

Seared Filet of Wagyu Beef: with a marsala demi glace

Grilled Rack of Lamb: tart cherry jus

Sides: Choice of Two – smashed red skins, braised cabbage, garlic mash, roasted Brussel sprouts with bacon/shallots, honey-roasted carrots, roasted vegetables, rosemary sweet potato puree, smashed cauliflower, wild rice medley, scalloped potato gratin, spinach gratin, aged cheddar polenta,

Fish

Broiled Parmesan-Encrusted Whitefish: whipped garlic mashed potatoes, spinach artichoke stuffed blossom gf

Potato -Encrusted Walleye: lemon beurre blanc

Grilled Atlantic Salmon: lime-mango salsa gf

Seared Sea scallops: roasted red pepper, lemon parsley pistou

Surf & Turf Duo

Filet of Beef & Jumbo Lump Crab Cake: lemon caper aioli & cucumber (Sub Sautéed Prawns for Crab Cakes)

Filet of Beef & Maine Lobster Tail: green peppercorn-tarragon cream sauce with garlic mashed potatoes & roasted asparagus

Vegetarian

Carnival Squash Ravioli - roasted poblanos, brown butter sauce v

Parisian Gnocchi - farm roasted vegetables, mushroom Nage v

Marakesh Curry- fresh and curried vegetables, jasmine rice, naan bread

Heavenly pasta—garlic butter sauce, spinach, roasted red pepper

Enoki and Portobello Risotto Truffle oil, candied pecans

Israeli Couscous- roasted vegetables

\$27.95 per person- 2 entrées-2 sides-1 salad-1 dessert

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Hors D'oeuvres & Displays Price Menu

Hot & Chilled Hors D'oeuvres

#		
<input type="checkbox"/>	Classic Bruschetta-romas, mozzarella	\$22 \ Dozen
<input type="checkbox"/>	Marinated Steak crostini-red pepper aioli	\$45 \ Dozen
<input type="checkbox"/>	Vegetable Crudités-herb buttermilk ranch	\$22 \ Dozen
<input type="checkbox"/>	Shrimp Cocktail-horseradish and lemon	\$24 \ Dozen
<input type="checkbox"/>	Prosciutto-grilled asparagus- cream cheese	\$25 \ Dozen
<input type="checkbox"/>	Vietnamese Spring Rolls- dipping sauce	\$28 \ Dozen
<input type="checkbox"/>	Melon Skewers	\$30 \ Dozen
<input type="checkbox"/>	Spicy Asian Meatballs-sesame soy glaze	\$20 \ Dozen
<input type="checkbox"/>	Herb- and or sausage Stuffed Mushrooms	\$22 \ Dozen
<input type="checkbox"/>	Seared Tuna Wantons-spicy wasabi mayo	\$26 \ Dozen
<input type="checkbox"/>	Bacon-wrapped almond stuffed Dates	\$22 \ Dozen
<input type="checkbox"/>	Creamy Deviled Eggs	\$26 \ Dozen
<input type="checkbox"/>	Satay (chicken or beef)thai peanut sauce	\$30 \ Dozen
<input type="checkbox"/>	Blackened Whitefish Tacos-Asian slaw	\$30 \ Dozen
<input type="checkbox"/>	Grilled Chicken or Steak Quesadilla	\$30 \ Dozen
<input type="checkbox"/>	Crispy Coconut Shrimp-sweet citrus sauce	\$35 \ Dozen
<input type="checkbox"/>	Crab Cakes-lemon caper aioli	\$58 \ Dozen
<input type="checkbox"/>	Corn or Vegetable Fritters with ranch	\$20/Dozen

Section Total \$: _____

Platters & Displays

Size	#	(Please select display size and mark quantity)
<input type="checkbox"/>	<input type="checkbox"/>	Baked Brie Display \$40 \$75 \$140
<input type="checkbox"/>	<input type="checkbox"/>	Cheese Display \$80 \$150 \$275
<input type="checkbox"/>	<input type="checkbox"/>	Vegetable Display \$80 \$150 \$275
<input type="checkbox"/>	<input type="checkbox"/>	Seasonal Fruit Display \$100 \$125 \$225

Section Total \$: _____

Per-Person Displays

(Please indicate # of expected guests)

<input type="checkbox"/>	Black Bean & Corn Salsa	\$1.50 / Person
<input type="checkbox"/>	Spinach & Artichoke Dip	\$2.00 / Person
<input type="checkbox"/>	Avocado Lime Salsa	\$2.50/ Person
<input type="checkbox"/>	Smoked Whitefish Dip	\$4.50 / Person
<input type="checkbox"/>	Hummus-Classic/Red pepper	\$4.50/Person

Section Total \$: _____

PAGE TOTAL: \$ _____

Final guest counts and/or menu selections are due 5 Business Days Prior to Event

Dinner Service Price Menu

All plated entrées include choice of soup or salad, warm bread with herb butter, 100% Arabica coffee (regular/decaffeinated), an assortment of hot teas, cold tea and soft drinks. **Indicate up to 3 menu selections below.**

Plated Entrées

LAND:

<input type="checkbox"/>	Chicken Cordon Bleu gf	\$27.95 /Person
<input type="checkbox"/>	Caramel Apple Pork Chop	\$27.95/Person
<input type="checkbox"/>	Chicken Hemmingway reg or gf	\$27.95/Person
<input type="checkbox"/>	Chicken Valentino gf	\$27.95 /Person
<input type="checkbox"/>	Bone-In Pork Chop blueberry balsamic	\$27.95 /Person
<input type="checkbox"/>	Bacon-wrapped Bistro	\$27.95 /Person
<input type="checkbox"/>	Slow-roasted Prime Rib	\$32.95 /Person
<input type="checkbox"/>	Braised Beef Short Rib	\$27.95 /Person
<input type="checkbox"/>	Waygu Filet with Herbed Butter	\$32.95 /Person
<input type="checkbox"/>	Grilled Rack of Lamb	\$32.95 /Person

SEA:

<input type="checkbox"/>	Whitefish with aioli and stuffed tomato	\$27.95 /Person
<input type="checkbox"/>	Walleye with lemon beurre blanc	\$30.95 /Person
<input type="checkbox"/>	Atlantic Salmon with mango salsa	\$30.95 /Person

Plated Entrées: Continued

SURF & TURF DUOS:

<input type="checkbox"/>	Filet & Crab Cake or Lobster Tail	MKT /Person
<input type="checkbox"/>	Filet & Broiled Whitefish Parmesan	\$32.95 /Person

VEGETARIAN:

<input type="checkbox"/>	Israeli Couscous Primavera gf	\$24.95/Person
<input type="checkbox"/>	Carnival Squash Ravioli v	\$27.95/Person
<input type="checkbox"/>	Acorn Squash Risotto gf v	\$24.95/Person
<input type="checkbox"/>	Heavenly Pasta- v	\$27.95/Person
<input type="checkbox"/>	Parisian or Potato Gnocchi v/gf	\$27.95/Person

Buffet Service Options

<input type="checkbox"/>	The 1911 Buffet	\$27.95/Person
<input type="checkbox"/>	The Perfect Pizza Buffet	\$20/Person
<input type="checkbox"/>	Elegant Brunch Buffet	\$26.95/Person
<input type="checkbox"/>	Elegant Lunch Buffet	\$19.95/Person

Estimated Guest Count: _____

Final guest counts with their menu selections are due 2 Weeks Prior to Event

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