

Shoreline Inn

& CONFERENCE CENTER
ON MUSKEGON LAKE

2024



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Thank you for your interest in the Shoreline Inn & Conference Center!

It would be our pleasure to welcome you and your guests to one of the only lake-front facilities in West Michigan. Our conference center provides the perfect combination of exquisite waterfront views and exceptional service designed to cater to your every need. The Shoreline Inn & Conference Center offers everything you'll need to make your event a success.

Our amenities include:

- ◆ Spectacular views overlooking Muskegon Lake and Terrace Point Marina
- ◆ Flexible seating and floorplans to comfortably accommodate large and small groups
- ◆ Full food and beverage service provided by our team of highly acclaimed chefs
- ◆ Complimentary Wi-Fi
- ◆ Audio/visual equipment available
- ◆ Complimentary parking
- ◆ Experienced Catering Sales Managers to assist in successfully planning your event
- ◆ 140 hotel rooms available for out of town guests
- ◆ Located in historic Downtown Muskegon

We look forward to working with you and serving your guests!

<u>Meeting Room</u>	<u>Square Feet</u>	<u>Classroom</u>	<u>Banquet Rounds</u>	<u>U-Shape</u>	<u>Conference</u>	<u>Theatre</u>
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Meeting/event spaces located inside The Lake House building:

Full Ballroom - Shoreline 1, 2 & 3 combined	4100	150	250	50	60	300
Shoreline 1	1900	60	88	28	32	100
Shoreline 2	1000	40	48	24	24	60
Shoreline 3	1200	48	64	28	24	80
Shoreline 1 & 2 Combined	2900	100	136	--	56	160
Shoreline 2 & 3 Combined	2200	88	112	--	48	140

Meeting/event spaces located inside the Shoreline Inn:

Marina View Room	1100	40	48	30	30	100
Sunset Boardroom	330	--	--	--	10	--

Breakfast Buffets

available to groups of 10 or more until 11AM

Breakfast buffets are priced per person and served for one hour *(or until consumed)*.
Breakfast buffets include freshly brewed coffee, assorted hot teas and orange juice.

WAKE-UP CALL

Assorted danishes, diced mixed fruit, vanilla Greek yogurt & granola

BAGEL SHOP

Assorted bagels with raspberry, garlic-chive & orange cream cheeses and assorted jams,
hard boiled eggs, diced mixed fruit

PASTRY SHOP

Assorted scones, mini-danishes and sweet breads, whipped butter, hard boiled eggs, diced mixed fruit

LAKE HOUSE SUNRISE

Scrambled eggs with cheese, American fries, diced mixed fruit, bacon

SHOERLINE EYE OPENER

Western egg frittata with ham, peppers, onions and cheddar cheese, American fries, bacon, sliced fruit

LAKE HOUSE GRAND

Scrambled eggs with cheese, Belgian waffles with berry sauce, syrup and whipped cream,
bacon, sliced fruit

CHEF ATTENDED OMELET GRAND

Made to order omelets with ham, sausage, mushrooms, tomatoes, onions, peppers,
cheddar and feta cheeses, American fries, sliced fruit, bacon

BREAKFAST ENHANCEMENTS

Add breakfast enhancements to a breakfast buffet above.

Breakfast enhancements are priced per person and served for one hour *(or until consumed)*

- ◆ Diced mixed fruit
- ◆ Assorted scones
- ◆ Assorted danishes
- ◆ Wheat, white & rye toast with assorted jams
- ◆ Sausage links
- ◆ Bacon
- ◆ Sliced fruit
- ◆ Vanilla Greek yogurt & granola
- ◆ Belgian waffles with berry sauce, syrup and whipped cream
- ◆ Assorted bagels with raspberry, garlic-chive & orange cream cheeses and assorted jams

Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Coffee & Beverage Service

COFFEE & TEA STATIONS

Coffee & tea stations are priced per person and include regular coffee, decaf coffee and hot teas.

- ◆ HALF DAY (4 hours)
- ◆ FULL DAY (8 hours)

BEVERAGES AVAILABLE BY THE GALLON

Approx. 16 servings per gallon.

- ◆ Infused water (*cucumber/ mint, orange/ lemon/ lime or strawberry/ lemon*)
- ◆ Lemonade
- ◆ Iced tea
- ◆ Assorted hot teas
- ◆ Freshly brewed coffee (regular and decaf)

BEVERAGES AVAILABLE BY CONSUMPTION:

- ◆ Assorted canned soft drinks
- ◆ Bottled water

Snacks

available to groups of 10 or more

Snacks are priced per item.

Snacks can be made available for up to 3 hours maximum (*or until consumed*).

- ◆ Freshly baked cookies
- ◆ Freshly baked brownies
- ◆ Packaged granola bars
- ◆ Packaged chips
- ◆ Assorted dessert bars
- ◆ House tortilla chips & salsa
- ◆ House potato chips & onion dip
- ◆ Trail mix
- ◆ Vegetable crudité & buttermilk ranch dip
- ◆ Sliced fruit

Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Boxed Breakfast

available to groups of 10 or more until 11AM

Boxed breakfasts are priced per box and include a diced fruit cup.

Groups of 10 to 19 choose up to two options. Groups of 20+ choose up to three options.

BOXED BREAKFASTS

BREAKFAST BURRITO, scrambled eggs, cheddar cheese, sausage, peppers, onions, flour tortilla

BREAKFAST MUFFIN SANDWICH, griddled English muffin, American cheese, scrambled eggs, bacon

BREAKFAST PASTRY, scone, mini-Danish, yogurt & granola parfait

BOXED BREAKFAST ENHANCEMENTS

Add boxed breakfast enhancements to a boxed breakfast above.

- ◆ Fruit juices
- ◆ Assorted canned soft drinks
- ◆ Bottled water
- ◆ Scone
- ◆ Mini-Danish
- ◆ Yogurt & granola parfait



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Boxed Lunch

available to groups of 10 or more until 3PM

Boxed lunches are priced per box.

Groups of 10 to 19 choose up to two options. Groups of 20+ choose up to three options.

BOXED SANDWICHES, *with kettle chips*

MICHIGAN CHERRY CHICKEN SALAD, house-made cherry chicken salad,
artisan greens, honey dijonaise, croissant
TURKEY CLUB WRAP, smoked turkey, bacon, cheddar, mayo, tomato, artisan greens,
flour tortilla
BAVARIAN HAM, black forest ham, spicy mustard, cheddar, lettuce, tomato,
bread & butter pickles, pretzel roll
ROAST BEEF HOAGIE, shaved roast beef, smoked gouda, horseradish aioli, lettuce,
tomato, red onion, soft roll
ITALIAN GRINDER, shaved ham, salami, pepperoni, red onion, lettuce, tomato,
banana peppers, provolone, garlic aioli, soft roll
VEGETARIAN WRAP, julienne vegetable salad, quinoa, lettuce, tomato, peppadew aioli,
flour tortilla wrap

BOXED SALADS

CHEF SALAD, julienned turkey, ham, cheddar, Swiss, cucumbers, carrots, grape tomatoes,
croutons, buttermilk ranch
LAKE HOUSE CAESAR, grilled chicken, romaine, shaved parmesan cheese, grape tomatoes,
creamy house Caesar
SOUTHWEST CHICKEN SALAD, grilled chicken, crisp iceberg lettuce, black bean corn salsa,
cheddar cheese, tortilla chips, grape tomatoes, chili buttermilk ranch dressing
TUNA SALAD, house made tuna salad, artisan greens, hard boiled egg, grape tomatoes,
avocado green goddess dressing
EGG SALAD, house made egg salad, artisan greens, cucumbers, match stick carrots and radish,
avocado green goddess dressing
SUMMER BERRY SALAD, strawberries, blueberries, walnuts, goat cheese, artisan greens,
summer berry vinaigrette

BOXED LUNCH ENHANCEMENTS

Add boxed lunch enhancements to a boxed lunch above.

- ◆ Fresh baked cookies
- ◆ Assorted canned soft drinks
- ◆ Bottled water
- ◆ Fresh baked brownies
- ◆ Assorted dessert bars
- ◆ Diced mixed fruit

Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Plated Lunches

available to groups of 10 or more until 3PM

Plated lunches are priced per person and include two sides, freshly baked rolls & butter and iced tea/water service. *Pasta entrees & entrée salads come with crusty house baguette but no additional sides.*

Add plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings)

Upgrade salads to MARINA SALAD (artisan greens, feta, artichoke hearts, grape tomatoes, cucumbers, red onions) or CAESAR WEDGE (baby iceberg lettuce wedge, Caesar dressing, parmesan cheese, grape tomatoes)

If offering multiple plated entrees to guests, please see Menu Planning policies on page 21.

BEEF – *all beef selections must be cooked to the same temperature:*

LONDON BROIL, marinated flank steak, cognac peppercorn sauce
TOP SIRLOIN (5oz), three lily butter or wild mushroom demi-glace
SLOW COOKED BONELESS SHORT RIBS, red wine demi-glace

PORK

BACON WRAPPED PORK TENDERLOIN, sliced pork tenderloin medallions, maple mustard glaze
ROASTED PORK LOIN, sliced rosemary and garlic rubbed pork loin, mango chutney

AIRLINE CHICKEN *(boneless chicken breast available upon request)*

BRUSCHETTA CHICKEN, herb roasted airline breast, balsamic tomato basil relish, parmesan cheese
TUSCAN CHICKEN, parmesan and herb crusted airline breast, roasted mushrooms and gold tomatoes, Tuscan white bean and goat cheese sauce

FISH

HORSERADISH CRUSTED SALMON, orange rosemary marmalade
WHITEFISH AMANDINE, almond crusted whitefish, lemon beurre blanc, parsley

PASTA – *served with crusty house baguette*

BAKED LASAGNA BOLOGNAISE, fresh pasta, herb ricotta cheese, creamy Italian meat ragu
PENNE PRIMAVERA, marinated tomatoes, artichoke hearts, roasted peppers, red onions, spinach, vodka blush sauce *(add grilled chicken breast)*

ENTRÉE SALADS – *served with crusty house baguette*

STEAK COBB, white balsamic marinated steak, artisan greens, bleu cheese dressing, gorgonzola, hard cooked egg, avocado, chives, grape tomatoes
SOUTHWEST CHICKEN, chipotle chicken, black bean corn salsa, chili buttermilk ranch, artisan greens, avocado
BERRY CHICKEN, grilled chicken breast, strawberries, blueberries, goat cheese, candied pecans, summer berry vinaigrette

SIDES

Garlic sauteed green beans	Garlic whipped potatoes
Grilled asparagus	Wild rice pilaf
Honey glazed carrots	Potato and caramelized onion hash
Steamed broccoli	Mashed sweet potatoes with bourbon brown sugar
Ratatouille squash	House chips
Succotash corn	Au gratin potatoes
Roasted Yukon gold potatoes	

House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese

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Lunch Buffets

available to groups of 10 or more until 3PM

Lunch buffets are priced per person and served for one hour *(or until consumed)*.

Lunch buffets include ice tea and water service

SOUTHWEST BUFFET

Seasoned ground beef, fajita chicken, flour tortillas, hard corn shells, tortilla chips, braised pinto beans, Spanish rice, Colby jack cheese, diced tomatoes, diced onions, shredded lettuce, jalapenos, salsa, black bean corn salsa, taco sauce, sour cream, guacamole, chili buttermilk dressing

ITALIAN BUFFET

Includes tossed garden salad with choice of two dressings, garlic baguette and two pastas.

PENNE WITH BASIL MARINARA, grilled Italian rope sausage, bell peppers, onions, mozzarella cheese
CHEESE RAVIOLI WITH POMODORO SAUCE, spinach, garlic cremini mushrooms, parmesan cheese
CHEESE TORTELLINI WITH GRILLED CHICKEN, pesto cream, artichokes, tomatoes,

kalamata olives, parmesan cheese

LINGUINI WITH GRILLED CHICKEN, grilled summer squash, zucchini, blistered tomatoes, alfredo,
fresh mozzarella cheese pearls

BAKED LASAGNA, ricotta, parmesan cheese, mozzarella, bolognaise (Italian meat ragu)

Lasagna entrees require 25 guest minimum.

SOUP, SALAD, SANDWICH BUFFET

Includes rolls and butter, house potato chips, tossed garden salad with choice of two dressings,
one house-made soup, two sandwiches.

PICK ONE SOUP: chicken tortilla, cheddar broccoli, tomato gorgonzola, beef and barley, northern bean

PICK TWO SANDWICHES:

TURKEY FOCACCIA, turkey, cranberry aioli, heritage greens, tomato, white cheddar, red onion,
herb focaccia

ITALIAN BAGUETTE, ham, salami, pepperoni, provolone, tomato, shredded lettuce, banana peppers,
garlic aioli, garlic baguette

CHERRY CHICKEN SALAD CROISSANT, Michigan cherry chicken salad, artisan greens, tomato,
croissant

ROAST BEEF CIABATTA, roast beef, Italian giardiniera, provolone, red onions, tomato,
shredded lettuce, garlic aioli, ciabatta loaf

PASTRAMI AND PUMPERNICKEL, pastrami, Havarti cheese, sweet & sour cabbage slaw,
stone ground mustard, pumpernickel

COTTAGE BUFFET

Barbecue pulled pork, barbecue pulled chicken, pretzel and artisan buns, potato salad, macaroni salad,
house potato chips, baked beans

LUNCH BUFFET ENHANCEMENTS

Add one or more enhancements to a lunch buffet above.

Breakfast enhancements are priced per person and served for one hour *(or until consumed)*

- | | |
|------------------|-----------------------------------|
| ◆ Baked beans | ◆ Diced mixed fruit |
| ◆ Potato salad | ◆ Sliced fruit |
| ◆ House chips | ◆ Tossed Caesar salad |
| ◆ Macaroni salad | ◆ Garden salad with two dressings |

*House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette,
Balsamic Vinaigrette, Bleu Cheese*

Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Hors D'oeuvres

available to groups of 25 or more

Hors d'oeuvres are priced per person, per item.

Hors d'oeuvres can be made available for up to 3 hours maximum *(or until consumed)*.

HOT

MEATBALLS, choice sweet & tangy bbq, Swedish, sweet & sour, Carolina gold bbq or sticky Asian glaze
 CHORIZO STUFFED MUSHROOMS, chorizo sausage, Manchego cheese, button mushrooms
 CHICKEN SATAY, teriyaki marinade, peanut sauce
 SPANAKOPITA, spinach phyllo, balsamic drizzle, honey
 VEGETABLE SPRING ROLLS, sweet Thai chili sauce
 POT STICKERS, hoisin dipping sauce
 BONELESS CHICKEN WINGS, choice of buffalo, sweet & tangy bbq or teriyaki, buttermilk ranch
 BAVARIAN SLIDERS, mini smoked gouda cheese burgers, honey mustard
 CHICKEN BROCHETTES, sweet & sour glaze, pineapple pico de gallo
 COCONUT SHRIMP, sweet Thai chili sauce
 CRAB RANGOONS, sweet & sour sauce

COLD

TOMATO BRUSCHETTA, garlic crostini, balsamic tomato basil relish, parmesan cheese
 PROSCIUTTO WRAPPED MELON SKEWERS, honeydew, cantaloupe, prosciutto ham
 CAPRESE SKEWERS, basil pesto marinated mozzarella pearls, grape tomatoes, balsamic drizzle
 CHICKEN SALAD ENDIVE, Belgian endive leaves, Michigan chicken cherry salad
 MANGO CRAB SALAD PHYLLO CUPS
 STEAK CROSTINI, shaved roast beef, balsamic drizzle, bleu cheese spread
 SHRIMP COCKTAIL, poached & chilled shrimp on ice, cocktail sauce, lemon

DIPS & SPREADS

WILD MUSHROOM GRATIN, local wild mushrooms, smoked bacon, herb cream cheese, pita chips
 SPINACH AND ARTICHOKE DIP, chopped spinach, artichoke hearts, roasted peppers, garlic herb cream cheese, pita bread
 MEXICAN STREET CORN DIP, roasted corn, chilies, fire roasted peppers and onions, queso fresco, cream cheese, house tortilla chips
 TUSCAN DIP, Tuscan-style white bean and goat cheese dip, house tortilla chips, vegetables
 WHITEFISH DIP, flatbread crackers, vegetables
 BUFFALO CHICKEN DIP, shredded buffalo chicken, cream cheese, bleu cheese crumbles, house tortilla chips

DISPLAY TRAYS

VEGETABLE CRUDITÉS, buttermilk ranch dip
 SLICED FRUIT DISPLAY, cantaloupe, pineapple, honeydew, strawberries, grapes, blueberries
 CHARCUTERIE DISPLAY, cured meats, cornichons, pickled vegetables, olives, flatbread crackers
 SAUSAGE & CHEESE DISPLAY, assorted sliced sausages, bar cheese, assorted mustards, flatbread crackers
 DOMESTIC & IMPORTED CHEESE DISPLAY, assorted Midwestern and imported cheeses, grapes, crackers
 BRIE EN CROUTE, orange marmalade glaze, puff pastry crust, crackers, berries, apples

Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Plated Dinners

available to groups of 25 or more after 3PM

Plated dinners are priced per person and include two sides, plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings) rolls & butter, and hot tea/iced tea/coffee/water service.

Pasta entrees & entrée salads come with crusty house baguette but no additional sides.

Upgrade salads to MARINA SALAD (artisan greens, feta, artichoke hearts, grape tomatoes, cucumbers, red onions) or CAESAR WEDGE (baby iceberg lettuce wedge, Caesar dressing, parmesan cheese, grape tomatoes)

If offering multiple plated entrees to guests, please see Menu Planning policies on page 21.

BEEF – *all beef selections must be cooked to the same temperature:*

SLOW ROASTED PRIME RIB (12oz CAB), herb crust, burgundy au jus, horseradish cream
FILET MIGNON (6oz), three lily butter or wild mushroom demi-glace
TOP SIRLOIN (6oz), three lily butter or wild mushroom demi-glace
LONDON BROIL, marinated flank steak, cognac peppercorn sauce
SLOW COOKED BONELESS SHORT RIBS, red wine demi-glace

PORK

BACON WRAPPED PORK TENDERLOIN, sliced pork tenderloin medallions,
maple mustard glaze
ROASTED PORK LOIN, sliced rosemary and garlic rubbed pork loin, mango chutney

AIRLINE CHICKEN *(boneless chicken breast available upon request)*

BRUSCHETTA CHICKEN, herb roasted airline breast, balsamic tomato basil relish,
parmesan cheese
TUSCAN CHICKEN, parmesan and herb crusted airline breast, roasted mushrooms and
gold tomatoes, Tuscan white bean and goat cheese sauce

FISH

HORSERADISH CRUSTED SALMON, orange rosemary marmalade
WHITEFISH AMANDINE, almond crusted whitefish, lemon beurre blanc, parsley

PASTA – *served with crusty house baguette*

BAKED LASAGNA BOLOGNAISE, fresh pasta, herb ricotta cheese, creamy Italian meat ragu
PENNE PRIMAVERA, marinated tomatoes, artichoke hearts, roasted peppers, red onions,
spinach, vodka blush sauce *(add grilled chicken breast)*

ENTRÉE SALADS – *served with crusty house baguette*

STEAK COBB, white balsamic marinated flank steak, artisan greens, blue cheese dressing,
gorgonzola, hard cooked egg, avocado, chives, grape tomatoes
SOUTHWEST CHICKEN, chipotle chicken, black bean corn salsa, chili buttermilk ranch,
artisan greens, avocado
BERRY CHICKEN, grilled chicken breast, strawberries, blueberries, goat cheese,
candied pecans, summer berry vinaigrette

DUO ENTRÉE DINNERS – *guests receive two entrees on the same plate*

6OZ FILET AND CHOICE OF CHICKEN
6OZ FILET AND CHOICE OF FISH
6OZ TOP SIRLOIN AND CHOICE OF CHICKEN
6OZ TOP SIRLOIN AND CHOICE OF FISH

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Plated Dinners

SIDES

Garlic sauteed green beans
Grilled asparagus
Honey glazed carrots
Burgundy mushrooms
Steamed broccoli
Ratatouille squash
Succotash corn

Garlic whipped potatoes
Wild rice pilaf
Potato and caramelized onion hash
Mashed sweet potatoes with bourbon brown sugar
Butter and parsley fingerling potatoes
Roasted Yukon gold potatoes
Au gratin potatoes

House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese

Themed Dinner Buffets

available to groups of 25 or more after 3PM

Themed dinner buffets are priced per person and served for one hour (*or until consumed*).
Themed dinner buffets include hot tea/iced tea/coffee/water service.

ITALIAN BUFFET

Includes tossed garden salad with choice of two dressings, garlic baguette and two pastas.

PENNE WITH BASIL MARINARA, grilled Italian rope sausage, bell peppers, onions, mozzarella cheese
CHEESE RAVIOLI WITH POMODORO SAUCE, spinach, garlic cremini mushrooms, parmesan cheese
CHEESE TORTELLINI WITH GRILLED CHICKEN, pesto cream, artichokes, tomatoes, kalamata olives, parmesan cheese
LINGUINI WITH GRILLED CHICKEN, grilled summer squash, zucchini, blistered tomatoes, alfredo, fresh mozzarella cheese pearls
BAKED LASAGNA, ricotta, parmesan cheese, mozzarella, bolognese (Italian meat ragu)

SOUTHWEST BUFFET

Includes tossed garden salad with chili buttermilk ranch and lime cilantro vinaigrette.

Seasoned ground beef, fajita chicken, flour tortillas, hard corn shells, tortilla chips, braised pinto beans, Spanish rice, Colby jack cheese, diced tomatoes, diced onions, shredded lettuce, jalapenos, salsa, black bean corn salsa, taco sauce, sour cream, guacamole

LUAU BUFFET

Includes tossed garden salad with choice of two dressings.

Barbecue pulled pork, jerk chicken, pineapple salsa, fruit salad, kettle baked beans, coleslaw, Hawaiian rolls

PIT MASTER BUFFET

Barbecue pulled pork, Carolina gold barbecue brisket, grilled rope sausage, kettle baked beans, corn on the cob, coleslaw, potato salad, diced mixed fruit, kettle chips, artisan buns, pretzel slider buns

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Gourmet Dinner Buffets

available to groups of 25 or more after 3PM

Gourmet dinner buffets are priced per person and served for one hour (*or until consumed*).
Gourmet dinner buffets include plated garden salads (artisan greens, cucumbers, grape tomatoes, heirloom carrots, red onions, choice of two house dressings) rolls & butter, and hot tea/iced tea/coffee/water service.

Upgrade salads to MARINA SALAD (artisan greens, feta, artichoke hearts, grape tomatoes, cucumbers, red onions) or CAESAR WEDGE (baby iceberg lettuce wedge, Caesar dressing, parmesan cheese, grape tomatoes)

BOARDWALK

Choice of two entrees & two sides.

ENTREES

TOP SIRLOIN (6OZ)
LONDON BROIL
SLOW COOKED BONELESS SHORT RIBS
BACON WRAPPED PORK TENDERLOIN
ROASTED PORK LOIN
BRUSCHETTA AIRLINE CHICKEN
TUSCAN AIRLINE CHICKEN
HORSERADISH CRUSTED SALMON
WHITEFISH AMANDINE
BAKED LASAGNA BOLOGNAISE
PENNE PRIMAVERA

MARINA

Choice of three entrees & two sides.

SIDES

Garlic green beans
Grilled asparagus
Honey glazed carrots
Burgundy mushrooms
Steamed broccoli
Ratatouille squash
Succotash corn
Roasted Yukon gold potatoes
Garlic whipped potatoes
Wild rice pilaf
Mashed sweet potatoes
Butter and parsley fingerling potatoes

House Dressing Options: Buttermilk Ranch, French, Italian, Summer Berry Vinaigrette, Balsamic Vinaigrette, Bleu Cheese



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Desserts

available to groups of 25 or more

Desserts are priced per item, unless otherwise noted.

Displayed desserts can be made available for up to 3 hours maximum (*or until consumed*).

PLATED DESSERTS

PETITE CRÈME BRULÉE
 PETITE NEW YORK CHEESECAKE, with berries
 PETITE TURTLE CHEESECAKE
 PETITE TIRAMISU
 PETITE FLOURLESS CHOCOLATE TORTE
 PETITE RED VELVET CAKE
 PETITE KEY LIME PIE

DISPLAYED DESSERTS

FRESH BAKED COOKIES
 FRESH BAKED BROWNIES
 ASSORTED FINGER DESSERT BARS
 ASSORTED MACAROONS
 HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES
 MINI CHEESECAKE BITES

ICE CREAM

VANILLA BEAN GELATO, vanilla gelato, choice of hot fudge or caramel sauce
 ICE CREAM SUNDAE BAR, vanilla gelato, hot fudge, caramel sauce, sprinkles, M&Ms
 gummy bears, sliced strawberries



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Beverage Service

Event bars must be set up for **parties of 25 or more** offering alcoholic beverages to their guests.

HOSTED BAR |

drinks are tallied and added to the event bill

single pour cocktails only

ULTRA-PREMIUM COCKTAILS

Choose One Whiskey

Crown Royal Blend	Bullet Bourbon
Makers Mark Whiskey	Bullet Rye Bourbon
Jameson Black Barrel	Milagro Tequila

PREMIUM COCKTAILS

Titos Vodka	Chivas Regal
Bombay Sapphire Gin	Seagram's VO Whiskey
Meyers Rum	Sauza Tequila
Captain Morgan Rum	Rum Haven Coconut

CALL COCKTAILS

Absolut Vodka	Jim Beam Bourbon
Beefeaters Gin	Dewar's Scotch
Bacardi Rum	Jack Daniels Bourbon
Captain Morgan Rum	Jameson Irish Whiskey
Malibu Rum	Cuervo Silver Tequila

WELL COCKTAILS

Well Vodka	Parrot Bay Rum
Well Gin	Canadian Club Whiskey
Well Rum	Azteca Tequila

CORDIALS

CALL - Bailey's, Kahlua, Rumchata

PREMIUM - 5 Farms Irish Cream, Frangelico

BOTTLED BEER

Domestic Beer

Local & Specialty Beer

Imported Beer

DRAFT BEER

Domestic Beer

Import Beer

Local & Specialty Beer

NON-ALCOHOLIC DRINKS

Soft Drinks

Bottled Water

Fruit Juices

CASH BAR |

guests pay for their own drinks

(prices include tax; guests are responsible for gratuity/tip)

Well Liquor Cocktails

Call Liquor Cocktails

House Wines

Domestic Beer

Imported Beer

Local & Specialty Beer

Soft Drinks

Bottled Water

Fruit Juices

WINE SELECTIONS

HOUSE

Canyon Road Cabernet
Canyon Road Merlot
Canyon Road Pinot Noir
Canyon Road Chardonnay
Canyon Road Pinot Grigio
Canyon Road Moscato
Canyon Road White Zinfandel
Canyon Road Sauvignon Blanc

CALL

Le Versant Chardonnay
Tussock Jumper Pinot Grigio
Black Star Farms Late Harvest Riesling
Wairua River Sauvignon Blanc
Portlandia Pinot Noir
Parducci Cabernet Sauvignon
French Blue Rosé
Nespolino Red Blend
Cuvee Beatrice Prosecco

PREMIUM

Duxinero Chardonnay
Villa Wolf Dry Riesling
Decibel Sauvignon Blanc
Tooth & Nail Cabernet Sauvignon
Poppy Pinot Noir
Conundrum Red Blend
Cuvee Mariana Prosecco Rosé
Riondo Spago Nero Prosecco
Maso Canali Pinot Grigio

Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Beverage Service

HOSTED BAR PACKAGES

Hosted bar packages are available to groups of 50+ with a sit-down dinner.
Hosted bar packages are priced per person and include five hours of open bar.

SHORE

Choice of four house wines
Choice of one draft domestic beer
Sodas and juices

DOCK

Choice of four house wines
Choice of one draft domestic beer
Choice of one import beer
Well cocktails
Sodas and juices

DUNE

Choice of four house wines
Choice of one draft domestic beer
Choice of one craft beer or import beer
Call cocktails
Sodas and juices

PIER

Choice of five call wines
Choice of one draft domestic beer
Choice of one craft beer or import beer
Premium cocktails
Sodas and juices

*add an additional 1/2 barrel of domestic beer ,
a 1/2 barrel of import beer,
or a 1/2 barrel of local/craft or specialty beer*



Technology

WIFI

WIFI is complimentary for all guests attending a conference or meeting.

AUDIO VISUAL EQUIPMENT

Additional audio visual equipment listed below is available upon request.

- ◆ Podium
- ◆ Wireless Microphone
- ◆ Speaker with Aux Cord
- ◆ Aux Cord Adapters
- ◆ Portable LCD Projector
- ◆ Portable Screen
- ◆ Mounted LCD Projector & Screen Combo
- ◆ HDMI Cord
- ◆ Clicker
- ◆ Extension Cord
- ◆ Power Strip
- ◆ Whiteboard Easel with Markers
- ◆ Paper Pad for Whiteboard Easel
- ◆ Tripod Easel (*for signs, posters, photo boards, etc*)
- ◆ Speaker Phone
- ◆ Dancefloor



Prices are subject to 20% service charge and current Michigan sales tax. All prices are subject to change without notice.

Meeting/Event Rental

1. Complimentary meeting/event set up includes tables, chairs, white table linens and white linen napkins, glassware, flatware and china. Table runners, specialty linens, centerpieces, chair covers and other decorations desired can be rented from an outside vendor.
2. The event space will be available for vendor setup or decorating before the event begins. Some final setup details will still be in progress at that time.
3. Setup & tear down of any table decorations, specialty linens, centerpieces, equipment, placecards, favors, etc must be arranged by the bride & groom. SICC will not setup or tear down these items.
4. All decorative items brought in by the host must be removed at the end of the event.
5. SICC is not responsible for any lost or stolen items, or any items left behind after an event.
6. No glitter, confetti, or unenclosed flames are allowed in event rooms. SICC does not permit the affixing of anything to walls, windows, floors or ceilings of the rooms by use of nails, staples, pins, tape or any other substance. Prior authorization must be obtained before hanging any signs or banners.
7. Any food or beverage items brought in as gifts or favors must remain sealed and unopened during the event.
8. Last call at the bar will be given no later than 11:10PM, with the bar closing no later than 11:30PM.
9. Entertainment must end by 11:30PM at the latest. All guests must depart no later than 12AM at the latest.
10. SICC reserves the right to refuse the booking of any event or entertainment deemed inappropriate to or inconsistent with the well-being and reputation of the facility.
11. The use of Chinese lanterns, fireworks, or sparklers on property is strictly prohibited.

Property Damage & Liability

1. The host agrees to be responsible for any damages incurred to the event space or any other area of the property by the host, guests, independent contractors or other agents that are under the host's control or the control of any independent contractor hired by the host while on premises.
2. Cleaning fees may be charged at the discretion of SICC.
3. Should a group choose to hire an outside vendor, subcontractor or supplier, the client will be responsible for ensuring the vendor provides general liability of \$1,000,000 combined single limit, bodily injury, property damage, and name Shoreline Inn & Conference Center (and whoever else is named in the contract) as an additional named insured as their interest may appear. In addition, if the subcontractor or supplier is required by law to provide workers compensation coverage to their employees, they must furnish Shoreline Inn & Conference Center with the certificate of insurance or confirmation of coverage.

Guarantees

1. In order to properly document your event, a Function Sheet will indicate the anticipated attendance number. We require a guaranteed attendance number five business days prior to each specific event. In the event this update is not received as scheduled, the anticipated attendance number will be used as the guarantee.
2. All food and beverage events are billed at the guaranteed attendance number or the actual number of guests served, whichever is greater.
3. SICC will prepare food for 5% over the final guaranteed attendance number.
4. A minimum guarantee policy of 80% of the original expected number applies.

Menu Planning

1. Food and beverage must be purchased for everyone attending the event, including vendors.
2. Final menu selections are due no less than 21 days prior to the reception.
3. Menu prices are subject to change until confirmed on banquet event orders.
4. The host may select up to TWO plated menu options. The final number of each entrée to be served is required with the guaranteed guest confirmation. If two plated menu options are selected, \$1 will be added to the cost of each meal. Different colored placecards must be provided and distributed by the booking party to facilitate service of multiple entrees. Please see the Sales office for the color code you should use.
5. Substitute menu items for special dietary requests or vegetarian/vegan meals will be charged at the same price as the other meals selected. Vegetarian/vegan meal substitutions and special dietary meals will be determined by the chef and detailed on the event contract.
6. Children's menu available for children age 10 and under. Please ask the Sales office for kids' menu options.
7. SICC does not allow food and/or beverage to be brought onto the property. Specialty cakes and cupcakes are allowed to be brought in from a licensed bakery. A liability release form must be signed. An outside dessert fee of \$1 per person will be charged. This Fee covers basic cake cutting service, including a cake cutter, china plates, forks and buffet style cake service. The Fee applies even if no cutting or service is required. Cakes baked under the Michigan Cottage Food Law are not allowed. No pies, tortes, tarts, cookies, or additional sweets from another provider are allowed.
8. **Health Department recommendations and company policy dictate that no unconsumed food may be packaged for take-out or removed from the premises.**

Alcohol Rules & Regulations

1. The State of Michigan prohibits the consumption of alcoholic beverages which have not been purchased through, delivered by or served by SICC at an event on property. Thus, the host and/or guests are not permitted to purchase and bring in their own alcoholic beverages. All beverages brought into an event property will be held until departure.
2. No shots or pitchers are dispensed at event bars.
3. Single pour cocktails only are served at event bars.
4. Guests are not permitted to order multiple alcoholic beverages at last call.
5. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are underage. SICC employees are required to request proper photo ID from a person of a questionable age and refuse alcoholic beverages to any person underage or who cannot produce proper identification.

Shoreline Inn

& CONFERENCE CENTER ON MUSKEGON LAKE

To accommodate out-of-town guests or those who enjoy the convenience of staying close by, the modern vintage Shoreline Inn & Conference Center is just steps away.

Guests staying at the Shoreline Inn can expect amenities such as:

- * 100% non-smoking hotel on beautiful, lakefront property
- * in-room microwaves, mini-fridges & Keurig coffee makers
- * complimentary wifi
- * indoor pool, two hot tubs & fitness center
- * seasonal outdoor pool
- * online convenience/gift shop
- * 24/7 coin-operated laundry & same-day dry cleaning
- * two restaurants on property:
The Lake Effect Bistro & Lounge and
The Lake House Waterfront Grille
- * complimentary self-parking
- * close proximity to bike/walking paths
- * close proximity to Downtown Muskegon



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