



Michaywé
Inn the Woods
Group Sales

Let us do the work for you!

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Michaywe.com

SPECIAL EVENTS & CELEBRATIONS

At Michaywé Inn the Woods, we want to be your special events venue. We offer beautiful facilities, fantastic food and drink, an amazing championship golf course, and nearby executive lodging to ensure that your event is the best it can be. Our capabilities include virtually any type of event for groups of 2 to 200 or more.



- ◆ **Corporate Meetings** - training sessions, sales presentations, board meetings
- ◆ **Rehearsal Dinner, Weddings, & Receptions** - we are your best choice from start to finish
- ◆ **Wedding & Baby Showers** - gather friends in front of the fireplace or on our beautiful deck to celebrate
- ◆ **Birthday Parties & Anniversaries** - make memories during these special times with special people
- ◆ **Fundraising Events** - maximize your efforts with our experienced staff
- ◆ **Golf Tournaments** - take advantage of all our amenities with a custom golf package
- ◆ **Off-Site Catering** - we can bring our excellent dining experience to you

FOOD & BEVERAGE OPTIONS

The menus on the following pages represent just a few of the dining options we offer. Our Food & Beverage Manager and Executive Chef will be pleased to spend time with you to **create custom menus** that will make your special event fantastic!



FIRST CLASS SERVICES

Let us do the work for you so you can relax and entertain your guests!

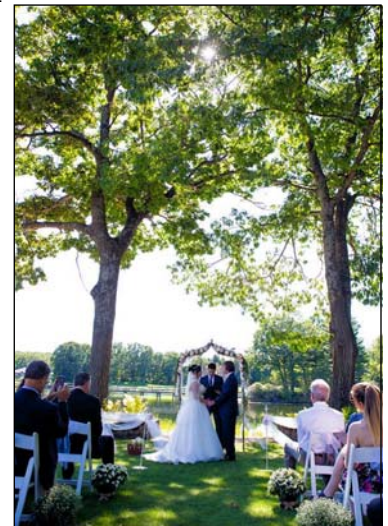
- ◆ Elegant Table Settings
- ◆ Floral Arrangements
- ◆ Celebration Cakes
- ◆ Photographer
- ◆ Live Music & Entertainment
- ◆ Chocolates
- ◆ Valet Parking
- ◆ Transportation Services

FACILITIES

Room Capacity	Banquet	Classroom	Theater	Stand Up Reception
Schneider's Pub	up to 40 guests	N/A	N/A	N/A
Main Dining Room	up to 70 guests	40 or less	N/A	N/A
Terrace Room	up to 80 guests	60 or less	N/A	up to 125 guests
Upper Deck	up to 80 guests	N/A	N/A	N/A
Bridgeview Room	up to 150 guests	80 or less	180 or less	up to 225 guests

The maximum capacity may fluctuate based on the number and style of tables used. The Food & Beverage Manager will suggest a layout that will best accommodate guest's comfort and safety.

- The Bridgeview Room is set with round or six-foot banquet tables.
- The Terrace Room is set with round tables that accommodate up to 8 guests per table.
- Meeting set up includes tables, chairs, and linens.
- Banquet set up includes tables, chairs, linens, complete dinnerware and service.
- Private room fees are determined by the size of the group, the room required, and the season of the year. (June, July and August are peak months.)



Hot Appetizers

Trays serve approximately 25 people

Sliders

- **All American Cheeseburger** – Brioche bun, American cheese, tomato, pickle
- **Pulled Pork** – House-made pulled pork, apple cider BBQ, pickled onion
- **Short Rib** – Braised beef short rib, arugula, horseradish cream

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Black Bean Cakes

House-blend of black beans and fire-roasted vegetables served with chipotle lime cream

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Crab Cakes

Maryland Style crab cakes with lemon caper remoulade

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Spinach & Artichoke Dip

House blend of cheese, fresh spinach, and artichokes served with pita points

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Baked Goat Cheese Pomodoro

House marinara, fresh basil, and goat cheese served with pita points

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Chips & Queso

House blend of cheese and green chilis served with tortilla chips

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Spanakopita

Rich flaky filo dough filled with a blend of spinach and feta cheese

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Blackened Steak Skewers

Served with roasted garlic ranch

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Fire-Roasted Vegetable Brochettes

Fire-roasted zucchini, red onion, and bell pepper served with tzatziki sauce

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Chicken Satay

Marinated chicken skewers served with Thai peanut sauce

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Bacon-Wrapped Shrimp

Apple wood bacon-wrapped shrimp served with salsa Romesco

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Asian Chicken Lettuce Wraps

Ground chicken, ginger, sweet Thai chili, carrots, scallion, and peanuts served with crisp lettuce

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Korean Tacos

Tender beef short rib, Korean BBQ sauce, kimchi, and spicy mayo served with flour tortillas

Cold Appetizers

Trays serve approximately 25 people

Cheese & Charcuterie Platter

Assortment of domestic and imported cheeses and meats served with Dijon mustard, assorted pickled vegetables and olives, crackers, and French bread

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Domestic Cheese Platter

Assortment of domestic cheeses, horseradish tavern cheese dip, and crackers

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Fresh Vegetable Platter

Assortment of fresh cut vegetables and ranch dip

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Fresh Fruit Platter

Assortment of fresh cut fruit and berries

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Roasted Red Pepper Hummus

House made hummus served with pita points

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Mexican Layer Dip

Layers of refried beans, guacamole, sour cream, lettuce, tomato, onion, black olives, and cheddar-Jack cheese served with tortilla chips

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Chips & Salsa

Fresh salsa served with tortilla chips

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Assorted Sushi Platters

Chef's selection of sushi served with wasabi, soy, and pickled ginger

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Peel & Eat Shrimp

Two-pounds of peel & eat shrimp served with cocktail sauce and lemon wedges

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Caprese Bruschetta

House-marinated tomatoes, basil, fresh mozzarella, garlic crostini, and balsamic reduction

Dinner Buffet

Prices are per person

House Salad ~ Dinner Roll ~ Seasonal Fresh Vegetable
Choice of Starch ~ Coffee, Hot Tea & Fountain Soda

One - Two - Three Entrée Buffet

Whitefish - Simply Baked -or- Parmesan Crusted

Served with lemon caper butter sauce

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Baked Salmon

With pesto cream

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Teriyaki Salmon

With grilled pineapple, arugula, and pickled onion

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Garlic Herb Chicken

With white wine and garlic cream sauce

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Blackened Chicken

With Cajun cream, bell peppers, and scallion

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Chicken Florentine

With spinach, onion, bacon, and white wine and garlic cream sauce

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Fire-Roasted Pork Loin

With pineapple salsa

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Hunter's-Style Pork Loin

With carrots, bell peppers, onion, and red wine sauce

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Sliced Top Round of Beef

With mushroom and red wine sauce

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Beef Pot Roast

With carrots, onion, and gravy

Lunch Buffet

Prices are per person
Coffee, Hot Tea, & Fountain Soda included
Plated Lunch Options Available

Pasta & Salad Buffet

Chef's Choice of two (2) pastas served with marinara and Alfredo

- ◆ Upgrade one of your pasta choices to Baked Pasta for additional charge per person:
Ravioli, Mostaccioli, Macaroni & Cheese, Traditional Lasagna, Vegetable Lasagna
- ◆ Add Grilled Chicken to your buffet for additional charge per person
Served with garlic bread, and house salad or Caesar salad
- ◆ Upgrade your salad to Antipasto for additional charge per person

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Backyard Grill Buffet

Choice of two (2) Meats: burgers, brats, hot dogs

Choice of two (2) Sides: baked beans, Cole slaw, house salad, pasta salad, potato salad, potato chips

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Pizza Buffet

Our hand-tossed 3-topping pizza (additional toppings available)

Served with bread sticks, house salad or Caesar salad

- ◆ Upgrade your salad to Antipasto for additional charge per person

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Assorted Sandwich Buffet

Chicken Salad, Tuna Salad, Cold Cuts, Italian Sub

Choice of two (2) Sides: baked beans, Cole slaw, house salad, pasta salad, potato salad, potato chips

Beverage & Bar Service

Full array of beverage offerings from craft beers, fine wines, and premium spirits to gourmet coffee, teas, and juices for any occasion.