



Call to reserve a room  
(231) 893-8315



## Site Fees

**Off season rates: April 15th - June 1st, September 17th - November 1st**

Garden Room (Seats 75)

- Saturday \$250.00

Main Dining Room (Seats 125)

- Saturday \$5000.00

Front Lawn

- Friday \$750.00
- Saturday \$1000.00

**Summer rates: June 1st - September 17th**

Garden Room

- Friday \$350.00
- Saturday \$500.00

Front Lawn

- Friday \$1500.00
- Saturday \$2000.00

\*\*\*Prices do not include cost of tent, chairs, linen, lighting or dinner ware.



## Trays & Displays

- Roasted Vegetable Hummus- Served with pita chips and vegetable sticks. Serves 30 \$35
- Chips & Pico- Fresh house made pico de gallo with warm tortilla chips. Serves 30 \$40
- Nan's Spinach Dip- Fresh spinach with blended cheeses and toasted pumpkin seeds. Served with pita chips. Serves 30 \$70
- Smoked Whitefish Dip- House smoked Great Lakes whitefish blended with soft cheeses, capers & horseradish. Serves 30 \$125
- Roasted Beef Tenderloin Tray- Rubbed with select seasonings, roasted & rested, served with soft rolls, house made grain mustard, smoked paprika aioli. Each order serves 30 \$Market
- Sesame Seared Ahi Tuna Tray- Fresh sashimi grade tuna seared medium rare with pickled vegetables, wasabi and soy reduction. Each order serves 30 \$Market
- Almond Baked Brie Cheese- With Michigan cherry compote. Serves 50 \$110
- Fresh Vegetables & Dip Tray- Serves 30 \$50
- Seasonal Fresh Fruit Display- Serves 30 \$60
- Imported & Domestic Cheese Display- Serves 30 \$65



## Soup, Salad & Sandwich Bar

**Assorted sliced deli meats, cheeses, breads, toppings and condiments \$14.95**

### Salad Options (Pick 2)

- Garden Salad
- Caesar Salad
- Strawberry & Bleu Cheese
- Roasted Beet Salad
- Greek Pasta Salad
- Potato Salad
- Coleslaw
- Cucumber Slaw

### Soups (Pick 1)

- Lakeside Inn Chili
- Sweet Corn Bisque
- Chilled Tomato-Basil Bisque
- Chilled Watermelon Gazpacho
- Chilled Potato-Leek Cream

### Desserts (Pick 1)

- Assorted Fresh Baked Cookies
- Assorted Brownies
- Lemon Cake
- Carrot Cake



## Plated Lunch Options

### Soup:

- Chilled Potato & Leek Cream \$3.95
- Sweet Corn Bisque \$3.50
- Chilled Tomato-Basil with Crème Fraiche \$3.50

### Entrée Salads:

- Smoked Salmon Nicoise- House smoked Atlantic salmon over mixed field greens with red onion, egg, Yukon potato, capers, olives, artichoke hearts, red wine-Dijon vinaigrette \$13.95
- Grilled Chicken Cobb- Boneless chicken marinated and grilled with bleu cheese, tomato, bacon, scallion, avocado \$10.95
- Roasted Beet- Field greens with roasted red & gold beets, goat cheese, toasted pistachios, sweet sherry vinaigrette  
With Chicken \$12.95  
With Salmon \$15.95

### Sandwiches:

\*\*\* ½ Sandwich & Cup of Soup \$9.95

\*\*\* Sandwiches come with kettle chips. Add fries \$2.00

- Turkey Wrap- Slow roasted turkey breast, bacon, tomato, lettuce and avocado-ranch wrapped in whole grain tortilla \$10.95
- Ham & Swiss- Country ham and Swiss cheese on sourdough with tomato & mayo \$9.95
- Roast Beef & Gouda- Slow roasted Black Angus prime rib, smoked gouda, caramelized onions and horseradish sauce \$10.95

### Lunch Plates:

- Quiche & Green Salad- Egg custard quiche with lightly dressed greens on the side. Choice of vegetable or ham & Gouda. \$7.95
- Roasted Chicken Salad & Fruit Plate- A scoop of chicken salad with walnuts, dried cranberries and red onion, served with fresh seasonal fruit \$9.95
- Smoky Mac & Cheese- Cavatappi pasta & country ham in smoked cheese sauce, crispy bread crumbs, chives \$12.95
- Teriyaki Grilled Chicken- Boneless chicken breast marinated and grilled with fresh pineapple salsa and saffron rice pilaf \$10.95
- Grilled Salmon- Fresh Atlantic salmon grilled with cured lemon relish and seasonal vegetable \$16.95



## Dinner Buffet

**Tier 1- 1 salad, 1 entrée, 1 vegetable, 1 starch, bread & butter \$21**

**Tier 2- 1 salad, 2 entrees, 2 vegetables, 1 starch, bread & butter \$25**

### Soup or Salad:

- Sweet Corn Bisque
- Beef Chili
- Chilled Potato & Leek Cream
- Garden Salad
- Strawberry & Bleu Cheese Salad
- Roasted Beet Salad
- Sweet Mixed Greens- Dried cherries, pecans, red onions, raspberry vinaigrette
- Caesar Salad
- Greek Pasta Salad
- Cucumber Slaw

### Entrees:

- Chicken Marsala
- Chicken Piccata
- Baked Chicken Parmesan
- Herb Marinated & Grilled Balsamic Chicken
- Coq Au Vin
- Grilled Sirloin
- Country Ham
- Braised Pulled Pork
- Potato & Leek Whitefish
- Beef Bourguignon
- Peppercorn Seared Salmon

Vegetables:

- Roasted Brussels Sprouts with Bacon
- Roasted Seasonal Vegetable Mélange
- Sugar Snap Peas
- Green Bean Almandine
- Roasted Root Vegetable

Starch:

- Sour Cream & Chive Whipped Potato
- Roasted Garlic Smashed Yukon Potato
- Rosemary Roasted Redskin
- Saffron Rice Pilaf
- Wild Rice Blend
- Sweet Potato Mashed
- Potato Au Gratin
- Smoky Mac & Cheese



## Banquet Dinner

### First Course:

- Sweet Corn Bisque
- Chilled Tomato & Basil Bisque with Crème Fraiche
- Garden Salad- Mixed field greens, tomato, cucumber, red onion, crouton
- Sweet Greens Salad- Mixed field greens with dried cherries, red onion, bleu cheese, raspberry vinaigrette
- Roasted Beet Salad- Field greens with roasted red & gold beets, goat cheese, toasted pistachios, sweet sherry vinaigrette

### Entrees:

(Includes choice of first course)

- Teriyaki Grilled Chicken Breast- Marinated & grilled boneless chicken breast with fresh pineapple salsa, saffron rice and vegetable \$18
- Boursin Chicken- Fresh chicken breast sautéed with Boursin cream, baby spinach and crumbled bacon \$19
- Wild Mushroom Chicken- Fresh chicken breast sautéed with wild & cultivated mushrooms, caramelized fennel, red wine jus \$20
- Roasted Vegetable Napoleon- Herb goat cheese stuffed Portobello mushroom stacked high with seasonal vegetables, toasted faro, roasted tomato vinaigrette \$21
- Potato & Leek Whitefish- Fresh Great Lakes whitefish pan fried with crispy shredded potatoes & leeks, lemon beurre blanc
- Peppercorn Salmon- Fresh Atlantic salmon seared with cracked peppercorns, cured lemon relish \$22
- Baked Walleye Piccata- Fresh Great Lakes walleye baked with capers & lemon-wine butter \$26



- Country Style Pork Ribs- Boneless pork rib grilled with homemade bbq, smoked cheddar mashed potato \$20
- Bacon Wrapped Pork Tenderloin- Asparagus stuffed pork tenderloin with goat cheese & pistachio fondue \$23
- Apple-Fennel Pork- Slow roasted pork loin with apple-fennel compote, Marsala cream, sweet potato mashed \$17
- Top Sirloin- 8 oz Certified Angus Beef top sirloin marinated and grilled over an open flame with bleu cheese butter and cabernet demi glace \$19
- Slow Roasted Prime Rib- Black Angus prime rubbed with select seasonings, slow roasted with au jus and horseradish sauce 8oz \$25
- NY Strip- 12 ounce strip grilled with Portobello mushrooms in whisky-peppercorn cream \$29
- Filet Mignon- 8 ounce barrel cut filet with wild mushroom & black truffle demi, potato dauphinois \$36



## Banquet Bar Pricing

### House Brands

- Wine \$6.00
- Domestic Beer \$3.50
- Cocktails \$5.00

### Premium Brands

- Wine \$9.00 - \$12.00
- Beer \$4.50
- Cocktails \$7.50 - \$9.00

Outside bar set up, with one bartender \$150.00

Additional Bartenders \$100.00



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## CONTRACT

Today's Date: \_\_\_\_\_

Agreement between LSI Management, LLC dba Buzz's Lakeside Inn, hereinafter called the resort and \_\_\_\_\_ hereinafter called the patron.

Main Contracts name: \_\_\_\_\_ Phone # \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_ Zip Code \_\_\_\_\_

Email: \_\_\_\_\_

Back up or Co-Contacts name: \_\_\_\_\_ Phone # \_\_\_\_\_

Email: \_\_\_\_\_

Mailing address: \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_ Zip Code \_\_\_\_\_

Date of Function: \_\_\_\_\_ Nature of function \_\_\_\_\_

Starting Time of Function: \_\_\_\_\_ Ending Time of Function: \_\_\_\_\_

Time of Meal: \_\_\_\_\_

Anticipated Number of Guests: \_\_\_\_\_ Guaranteed Number of Guests: \_\_\_\_\_

Initial Deposit with Signed Contract \$ \_\_\_\_\_ (remaining 50% due 90 days prior, 90% 30 days)

Price per guest/event \$ \_\_\_\_\_ Room/Site Charges \$ \_\_\_\_\_

Lodging Commitment: \_\_\_\_\_

Other Charges \$ \_\_\_\_\_ Anticipated Total \$ \_\_\_\_\_

All federal, state and municipal taxes applicable to this function shall be paid for separately by the patron, in addition to prices herein agreed upon.

**\*\*\* An 18% service charge and a 6% sales tax will be added to food and beverage bills. An Additional 5% Muskegon County sales tax will also be added on to lodging bills.**

**\*\*\*Balance due within 48 hours after the event unless prior arrangements are made.**

Amount of Deposit \$ \_\_\_\_\_ Date Paid \_\_\_\_\_

Bills not paid in full within 30 days of the date of the event are deemed overdue and will be assessed a 1.5% interest charge, equivalent to 18% annually. Further, if the patron fails to pay in a timely fashion and legal action is taken to recover any unpaid portion of the bill, the patron is responsible for the Resort's reasonable attorney's fees.

- 1.) It is further agreed as a condition precedent of the agreement that the patron will pay a deposit, computed above on the acceptance of this contract. The deposit is non-refundable.
- 2.) All details of the menu and set-up will be on page 2 of the contract.
- 3.) Patrons agree to inform Resort at least 7 days in advance as to a definite number guaranteed. Unfilled reservations will be billed. Resort will prepare approximately 10% more not exceeding 10 guests. An additional \$10.00 per person charge will be added to any additions made after the final deadline in addition to the set price per guest.
- 4.) The patron will not hold the resort liable if theft, breakage or vandalism should occur or any other acts beyond reasonable care by resort.
- 5.) Should the affair be catered and/or use outside vendors if approved by Resort, the patron will be responsible for all such aspects of the events and hold the Resort harmless for these services.
- 6.) This agreement is not assignable.
- 7.) Patrons agree to begin function promptly at the scheduled time and to vacate premises at the closing hour indicated. The patron further agrees to reimburse the resort for any overtime wages Payments or other expenses incurred by the Resort because of the patrons' failure to comply with these regulations.

8.) Patrons assume responsibility for any and all damages caused by guest, invitee or other person attending function.

9.) It is understood that the patron will conduct the function in an orderly manner and in compliance with all applicable laws, ordinances and regulations (and special requirements of the patron set forth in the contract).

10.) In the event of breach of contract by patron, the resort may keep deposit and patron shall be obliged to reimburse Resort for any damage costs incurred reason of breach thereof, including, but not limited to, lost profits, the cost of any supplies purchased in anticipation of the event and for the contract price of the event.

11.) This contract is contingent upon the absence of accidents or any causes beyond the control of the Resort. The Resort also reserves the right to make reasonable substitutions if unable to secure specific items.

12.) ALCOHOL: Any alcohol consumed on the premises must be purchased from the Resort and dispensed by a Resort licensed bartender. Bartenders reserve the right to refuse alcohol to anyone. Underage drinking will not be tolerated under any circumstances! Any violation of this policy will mean immediate termination of services and the bar will be closed with no money being refunded.

13.) Outside events must conclude by 10:30pm EST. The Patron accepts responsibility for his guests to respect the Resorts neighbors and either leave the property or move indoors. A prior arrangement must be made to extend the hours of operation for the indoor bar. Additional fees or minimums may apply. Resort has the right to assess a \$2,000 penalty charged to the Patrons credit card, should the event remain outdoors past 11 pm EST.

14.) No signage may be nailed, screwed, or attached to wall or other parts of the building. The use of "glitter" or confetti is prohibited.

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MENU/SERVICES REQUESTED: (can be an attached form)

BAR: Cash/Open \_\_\_\_\_ DJ/Band \_\_\_\_\_ AV/Audio \_\_\_\_\_

PATRON SIGNATURE \_\_\_\_\_ DATE: \_\_\_\_\_

RESORT SIGNATURE \_\_\_\_\_ DATE: \_\_\_\_\_