



AUDIES.COM | MACKINAW CITY, MI | 231-436-5744

BANQUET POLICIES

A \$200 deposit will secure your reservation in our event calendar. The deposit is NON REFUNDABLE and will be applied to your final invoice.

Final payment by cash, check, or cashier's check according to your final count is due one week prior to the event. Personal checks will not be accepted within 7 days of your event. Credit card payment will incur a processing fee up to 4%.

Extending 30 minutes past the scheduled time for dinner service will result in a 10% labor charge of the menu price for each additional 30 minutes.

Michigan Liquor Control Law prohibits ANY alcoholic beverages to be brought into a licensed facility. Any beverages consumed on our property MUST BE purchased from Audie's directly.

Audie's Liquor Permit does NOT allow any consumption of alcoholic beverages out of doors. All guests must remain inside while enjoying their beverages.

Bar service and music must end by 11 PM.

We kindly ask that you do not use confetti or tape as part of your decoration.

All buffets require a minimum of 40 guests. Numbers less than 40 may be accommodated at Audie's discretion for a nominal fee.

Audie's policies prohibit leftover foods from being removed from a buffet.

We are happy to attend to a dessert station not provided by our baker for a \$2.50 per person service fee.

All prices are subject to 6% sales tax and 20% gratuity.

All prices are based on meals and snacks service on premise. Meals and snacks served off premise can be accommodated for an additional charge.

All prices subject to change based on market prices.

Audie's Restaurant reserves the right to take candid images from the event to be used for display, advertising, website, blog and magazine submissions and any other means of promotion of Audie's Restaurant at our discretion and retains the right to alter the images as necessary.



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CLASSIC HORS D'OEUVRES STATION

\$12 per guest. Add to our Dinner Buffet or Plated Dinner \$3* per guest.

Cheese Display

Cubed aged cheddar, Swiss, and pepper jack cheeses, herb Boursin with toasted almond and dried cran-cherries, Stilton cheese, and Audie's beer cheese with an assortment of crackers

Assorted Snacks

Herb and balsamic marinated olives with blue cheese crumbles, Spanish peanuts, sunflower seeds, potato chips and pretzels

Mexican Display

Homemade salsa, beef & bean 7 layer dip and nacho chips

Seafood Dip

Cream cheese topped with homemade cocktail sauce, popcorn shrimp and crab

Fresh Vegetable Display

A variety of celery sticks, baby carrots, broccoli, cauliflower, mushroom caps, green onions, grape tomatoes and sliced cucumber with herb Ranch dip

DELUXE HORS D'OEUVRES

COLD HORS D'OEUVRES

Add to our Classic Hors D'oeuvres Station \$3 per person per item

Assorted Tortilla Rolls
Turkey, ham, vegetarian, Reuben, baby spinach, seafood
Oven Roasted Asparagus
Dijon balsamic vinaigrette with grape tomatoes & Stilton Cheese
Ham & Green Onion Roll Ups
Assortment of Deviled Eggs
Homemade Bruschetta
With garlic toast
Homemade Chick Pea Hummus
With pita chips

HOT HORS D'OEUVRES

Add to our Classic Hors D'Oeuvres Station \$3.50 per person per item

Wings
Kansas City BBQ, Cajun, or Asian Peanut
Meatballs
BBQ, Swedish, or Sweet & Sour
Shrimp Florentine Quiche
BBQ Cocktail Franks
Miniature Pizzas on Homemade French Bread
Baby Reubens on Rye Toasts
Coconut & Curry Chicken Strips
Tuxedo Sesame Chicken Strips
Baked Brie with Raspberry En Croute
Spinach and Artichoke Dip
With pita chips

Fresh Fruit Fondue

Mackinac hot fudge, cantaloupe, honeydew, watermelon, oranges, strawberries, pineapple and grapes with a melon carving
\$3.75 per person *

Great Lakes Smoked Fish Sampler

Locally smoked whitefish, 2 varieties of smoked fish sausage, and whitefish dip
\$5 per person *

Shellfish Display

Shrimp cocktail, oysters, escargot, chilled snow crab
Market Price

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BANQUET ROOM DINNER BUFFET

All dinner buffets require a minimum of 40 guests and include non alcoholic beverages, one starch choice, one vegetable choice, and your choice of 3 entrees or 2 entrees plus a carved item for an additional charge.

Audie's Salad Bar

Fresh cut lettuce, homemade croutons, sunflower seeds, pickled beets, baby carrots, fresh mushrooms, grape tomatoes, bacon bits, black olives, banana peppers, shredded cheddar cheese, purple onions, cucumbers, parmesan cheese, baked beans, cucumber salad, cole slaw, pasta salad, homemade Ranch, Italian, and honey mustard dressings, French dressing

Bread Basket

Heidi's homemade herbed pinwheel dinner rolls

Starch Options

(select one option from this list)
Steamed Yukon Gold potatoes with herbs or cheddar cheese sauce
5 cheese AuGratin Yukon Gold potatoes with options of chives and/or bacon bits
Garlic Yukon smashed potatoes
Jaggi kids' favorite potatoes (topped with butter, parmesan, cheddar, Ranch & herb seasoning)
Baked potato bar with chili, cheddar cheese, green onions, sour cream, bacon bits & butter add \$2 per guest

Vegetable Options

(select one option from this list)
Green beans, yellow beans & baby carrots in lemon-dill butter sauce
Italian zucchini & summer squash
Honey glazed baby carrots
Green beans amaretto
Stir fry vegetable blend
Broccoli or cauliflower with cheese sauce
Spinach Rockefeller
Ratatouille
Roasted Butternut Squash (in season)
Honey peas and carrots

ENTREE CHOICES

Fresh Great Lakes Whitefish

Broiled, Parmesan and Panko
Encrusted, Harbor Style, Pecan
Encrusted, Bruschetta, New
Orleans, Cajun, Seafood Stuffed,
or with lemon & caper hollandaise

Pasta Entrees

Homemade traditional Italian style
Lasagna, Vegetable Lasagna,
Pasta Forestiere, or Rotini
Primavera

Boneless Chicken Entrees

with Armenian Rice Pilaf
Walnut Chicken Amaretto
Chicken Cordon Blue
Apple Pecan Chicken
Herb Boursin Chicken
Pesto Chicken
Chicken Piccata
Sweet & Sour Chicken

Whole Cut Chicken

Baked, BBQ or Dry Rubbed

Other Meats

Baked Ham
Roast Pork Loin with Dressing
Plath's Smoked Pork Chops
BBQ Ribs

Beef Entrees

with buttered poppy seed noodles

Sirloin Pepper Steak
Beef Stroganoff
Beef Tips with Mushroom Sauce

Dinner buffet featuring 3 entrees selected from the options listed above \$23 per guest

CARVING STATIONS

Other Meats

Roast Turkey Breast
Smoked Dearborn Ham
Roast Pork Loin
Add \$4 per guest

Slow Roasted Prime Rib

horseradish cream sauce & au jus
Add \$10 per guest

Beef Tenderloin

USDA choice beef
Add \$14 per guest

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BANQUET ROOM BEVERAGE SERVICE

Audie's provides professional bartending staff that has been properly trained in TAM and will be responsible for checking IDs and making sure our guests enjoy their beverages responsibly. There is a minimum charge of \$125 for each bartender. Per State law, alcohol is not unlimited and may not be removed from our premises.

BEER AND WINE BAR

3 hour bar \$18 per person

Bud Light Draft

House Wines by Sycamore Lane

Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet Sauvignon.

Moscato available upon request

also includes glassware and beverage napkins

Extend your beer & wine bar \$4 per person per hour

AUDIE'S CLASSIC HORS D'OEUVRES STATION

\$2 per person with open bar & dinner buffet

OPEN BAR

3 hour bar \$22 per person

Bud Light Draft

House Wines by Sycamore Lane

Chardonnay, Pinot Grigio, White Zinfandel, Merlot & Cabernet Sauvignon.

Moscato available upon request

Well Liquors

Vodka, rum, gin, whiskey, bourbon, scotch, & brandy

also includes ice, glassware, straws, appropriate mixers and garnishes, and beverage napkins

Extend your open bar \$5 per person per hour

PREMIUM BAR SERVICE

3 hour bar \$33 per person

Bud Light Draft Plus Choice of One Local Draft

Cheboygan Brewing Lighthouse Amber, Cheboygan Brewing Blood Orange Honey, or Petoskey Brewing Horny Monk

Wine by the Glass

J Vineyards, chardonnay, Elena Walch pinot grigio, Bower's Harbor Vineyard Late Harvest reisling, Skyfall merlot, Ancient Peaks cabernet sauvignon, Baci Dolce moscato

Premium Liquors

Tito's vodka, Bacardi rum, Captain Morgan spiced rum, Tanqueray gin, Seagram's 7 whiskey, Jim Beam bourbon, Dewar's White Label scotch, & Christian Brothers brandy

also includes ice, glassware, straws, appropriate mixers and garnishes, and beverage napkins

Extend your premium open bar \$10 per person per hour

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BANQUET ROOM RENTAL ITEMS

RENTAL OPTIONS

Dance Floor \$125

White Linen Napkin \$1.50 each

White Linen Tablecloth \$7 each
90 by 90 square or 52 by 114 rectangle

Champagne Coupe \$1.50 per guest

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HOMEMADE DESSERTS

All desserts are prepared by our in-house baker. To accompany a buffet or plated meal please choose one selection, \$4.25 per guest. Dessert station (40 guest minimum) with 4 selections, \$16 per guest. Flaming Desserts & Chocolate Fountain additional.

CAKES

Carrot Cake with Cream Cheese Frosting
German Chocolate Cake
Pineapple Upside Down Cake

CHEESECAKES

NY style with raspberry or strawberry topping
Mocha Kahlua cheesecake with Oreo Crust
Pumpkin Cheesecake

MOUSSE

Chocolate, Raspberry, or Mocha

FLAMING PRESENTATIONS ADD \$6 PER GUEST

Bananas Foster
Peach Melba
Baked Alaska (30 guest minimum)

FROZEN TREATS

Brandy Alexander Pie
Grasshopper Pie
Turtle Pie
Vanilla Bean or Bear Claw Ice Cream
Mud Pie
Pink Squirrel Pie

ECLAIRS

Fillings: chocolate, banana, vanilla, strawberry,
cappuccino
Icings: chocolate or vanilla

CHOCOLATE FOUNTAIN ADD \$7 PER GUEST

Flowing chocolate fountain with fresh strawberries,
pineapple, cantaloupe, and bananas with pretzels
and mini cookies

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LATE NIGHT SNACKS

Late night snacks available after 9 p.m. and are designed to follow a full dinner event.
40 person minimum.

Late Night Pizza

Pan pizzas prepared with Chef Nick's herbed crust and a variety of toppings

\$8.50

Bar Food Favorites

Audie's beer cheese and crackers, herbed oyster crackers, BBQ cocktail franks, and Swedish or BBQ meatballs

\$10

Taco Bar

Seasoned chicken or ground beef with corn tortilla shells, nacho chips, Chef Nick's homemade salsa, assorted hot sauces, shredded cheddar cheese, sour cream, onion, lettuce & tomato

\$12

Sweet Dreams

Freshly baked chocolate-chocolate chip cookies, Ranger cookies, and molasses cookies

\$6.75

Add our chocolate fountain for dipping \$3.50

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