



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 money order according to your final count is due one week prior to the 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.



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CLASSIC HORS D'OEUVRES STATION

\$12 per guest. Add to our Dinner Buffet or Plated Dinner \$2.50* 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 krab

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
Smoked 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

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

local smoked whitefish, 2 varieties of smoked fish sausage, and whitefish dip
\$4.50 per person *

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 Breads

Baby Ruebens on Rye Toasts

Coconut & Curry Chicken Strips

Tuxedo Sesame Chicken Strips

Baked Brie with Raspberry En Croute

Spinach and Artichoke Dip
With pita chips

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 alcohol 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, chow mien noodles, 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, 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 \$1.50 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,

Deep Fried, 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 Fried

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 \$22.50 per guest

CARVING STATIONS

Slow Roasted Prime Rib

horseradish cream sauce & au jus

Add \$8 per guest

Other Meats

Roast Turkey Breast

Smoked Dearborn Ham

Roast Pork Loin

Add \$4 per guest

Beef Tenderloin

USDA choice beef

Add \$12 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 \$15 per person

Bud Light Draft

House Wines by Sycamore Lane

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

also includes glassware and beverage napkins

Extend your beer & wine bar
\$3 per person per hour

OPEN BAR

3 hour bar \$19 per person

Bud Light Draft

House Wines by Sycamore Lane

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

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
\$4 per person per hour

AUDIE'S CLASSIC HORS D'OEUVRES STATION

\$2 per person with open bar & dinner buffet

A LA CARTE BEVERAGE SELECTIONS AND UPGRADES

Sycamore Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel

\$28 per 750 ML Bottle

Black Star Farms Arcturous Late Harvest Riesling

\$38 per 750 ML Bottle

Bud Light or Labatt Draft 1/4 Barrel

100 16 ounce glasses \$150

Bud Light or Labatt Draft 1/2 Barrel

200 16 ounce glasses \$275

Cheboygan Lighthouse Amber 1/2 Barrel

200 16 ounce glasses \$375

Champagne Toast

coupe style champagne glasses \$3 per person

L. Mawby Blanc de Blanc Champagne Toast

coupe style champagne glass \$40 per 750 ML Bottle

2nd Tier Liquors

Absolut vodka, Bacardi rum, Captain Morgan spiced rum, Beefeater's gin, Seagram's 7 whiskey, Jim Beam bourbon, Dewar's White Label scotch, & Christian Brother's brandy
\$42 per 750 ML Bottle

3rd Tier Liquors

pricing available upon request

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BANQUET ROOM RENTAL ITEMS

RENTAL OPTIONS

Dance Floor \$100

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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LATE NIGHT SNACKS

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

Late Night Pizza

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

\$7

Bar Food Favorites

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

\$6.50

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

\$8

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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