



WELCOME TO THE LELAND LODGE

Thank you for considering The Leland Lodge for your special event!

Whether planning your dream wedding, corporate event, non profit luncheon, milestone birthday dinner, or a casual family reunion, our team is prepared to help make your vision a reality.

We are proud to be located at the top of Pearl Street in Leland, MI. We are 45 minutes north of Traverse City, next to a golf course and overlooking the best view on the peninsula. (Okay, I might be biased, but you should come see for yourself!) Unique to this area, we offer lodging and an in-house restaurant in addition to our event spaces. We pride ourselves on our creative and customized approach to special events. Our team would love to partner with you to create a memorable experience for your guests.

Please feel free to reach out if you have any questions or would like more information about our events and policies. As I said, our specialty is customization! We would be honored to be chosen as your special venue. The Lodge is waiting for you!

Cheers,

Tony West
Food & Beverage Director
Tony@LelandLodge.com





EVENT SPACE PRICING

EVERY EVENT INCLUDES

EXPERIENCED EVENT COORDINATOR
 CUSTOMIZED MENU CREATED BY OUR EVENT CHEF
 LODGE APPOINTED WAIT AND BEVERAGE STAFF

BASIC TABLES

6' BANQUET TABLES (6)
 8' BANQUET TABLES (8)
 8' WOODEN FARM TABLES (2)
 60" ROUND TABLES (20)
 TALL COCKTAIL ROUNDS (3)

CHAIRS (180)

FLOOR LENGTH TABLE LINENS (WHITE, BLACK OR IVORY)
 NAPKINS IN ASSORTED COLORS
 BASIC GLASSES (WATER, WINE, COCKTAIL)
 FINE CHINA AND FLATWARE
 PROJECTOR & SCREEN
 ALL EVENTS REQUIRE AN ADDITIONAL
 FOOD & BEVERAGE MINIMUM

	HIGH SEASON MAY-OCTOBER	OFF-SEASON NOV-APRIL	DAYTIME ENDS BY 3PM	CAPACITY
LELAND ROOM + BAR	\$4,500	\$3,000	\$1,000	150
GARDEN PATIO	\$3,000	\$1,500	\$500	130
WINE BAR ONLY (not available Saturday nights)	\$1,000	\$500	\$500	50
BOGEY'S FULL DECK (includes the covered portion)	\$2,000	-	\$2,000	70
BOGEY'S COVERED DECK	\$500	-	\$500	30
BOGEY'S RESTAURANT	\$2,000	\$2,000	-	60
ALL LODGE EVENT SPACES	\$10,000	\$10,000	INCLUDED	500



CATERING MENU



The following menu options are just a small sampling of our offerings. We specialize in customizing menus tailored to you and your event! We hope this provides an idea of our range and associated pricing. Once you book, the world is your oyster! We will work with you individually to create a menu of your favorites.

APPETIZERS

BEEF TENDERLOIN CANAPÉS	\$4 EACH
CANDIED PEAR AND BRIE CROSTINI	\$4 EACH
BRUSCHETTA	\$3 EACH
CHICKEN SKEWERS	\$3 EACH
STUFFED MUSHROOMS	\$3 EACH
STRAWBERRY BRUSCHETTA	\$2 EACH
SMOKED WHITEFISH PATÉ	\$175 SERVES 25
GRILLED SHRIMP COCKTAIL	\$125 SERVES 25
SPINACH ARTICHOKE DIP	\$100 SERVES 25
MICHIGAN CHEESE DISPLAY	\$75 SERVES 25
CHARCUTERIE DISPLAY	\$100 SERVES 25
VEGETABLE DISPLAY	\$75 SERVES 25
FRUIT DISPLAY	\$50 SERVES 25

BEEF & PORK

FILET MIGNON \$58 PER PERSON
GRILLED OR PAN SEARED WITH YOUR CHOICE OF BALSAMIC GLAZE,
RED WINE SAUCE, BÉARNAISE SAUCE, OR MUSHROOM SAUCE.

PRIME RIB \$42 PER PERSON
HERB-CRUSTED, SERVED WITH A SIDE OF HORSERADISH CREAM
SAUCE.

DELMONICO RIBEYE \$38 PER PERSON
GRILLED OR PAN SEARED WITH YOUR CHOICE OF BALSAMIC GLAZE,
RED WINE SAUCE, BÉARNAISE SAUCE, OR MUSHROOM SAUCE.

APPLEWOOD SMOKED BRISKET \$36 PER PERSON
SLOW-COOKED, SERVED WITH A SIDE OF HOUSE RECIPE BBQ SAUCE.

PORK TENDERLOIN \$30 PER PERSON
SLOW ROASTED, or House Smoked. CHOICE OF SAUCE SIDES.

VEGETARIAN

ROASTED ZUCCHINI LASAGNA \$24 PER PERSON
LAYERED ZUCCHINI, KALE, ENGLISH SPINACH, RICOTTA, PARMESAN,
MOZZARELLA. SEASONED WITH FRESH HERBS AND TOPPED WITH
BABY MICRO GREENS

PASTA PRIMAVERA \$22 PER PERSON
FRESH ONION, CARROT, BROCCOLI, BELL PEPPER, SQUASH, ZUCCHINI,
TOMATOES. TOPPED IN PENNE PASTA, GARLIC, AND PARSLEY. TOPPED
WITH SHREDDED PARMESAN.

CHICKEN

CHERRY CHICKEN FLORENTINE \$32 PER PERSON
CREAM CHEESE, DRIED CHERRIES, SPINACH AND SAUTÉED GARLIC.

FRENCH CUT CHICKEN BREAST \$30 PER PERSON
QUARTER CUT, BASTED WITH NATURAL JUÚ, ROASTED.

GRILLED CHICKEN ALFREDO \$28 PER PERSON
SLICED GRILLED CHICKEN SERVED OVER FETTUCCINE ALFREDO PASTA.

FISH

ATLANTIC SALMON \$36 PER PERSON
GRILLED, BAKED, OR PAN SEARED, TOPPED WITH LEMON DILL
BEURRE BLANC, HICKORY BOURBON SAUCE, OR FRESH SALSA.

LOCAL WHITEFISH \$34 PER PERSON
GRILLED, BAKED, OR PAN SEARED, TOPPED WITH LEMON DILL
BEURRE BLANC, HICKORY BOURBON SAUCE, OR FRESH SALSA.

LOCAL LAKE TROUT \$32 PER PERSON
GRILLED, BAKED, OR PAN SEARED, TOPPED WITH LEMON DILL
BEURRE BLANC, HICKORY BOURBON SAUCE, OR FRESH SALSA.

All entrées include seasonal vegetable and
starch of your choosing.

If buffet is desired, price will be calculated per guest using the
top tier chosen entrée + 10%.

** Minimum of 25 guests for buffet

SALADS

LODGE SIGNATURE SALAD \$7 PER PERSON
MIXED GREENS, BLUE CHEESE, CANDIED PECANS, DRIED
CHERRIES, MAPLE VINAIGRETTE.

WEDGE SALAD \$6 PER PERSON
ICEBERG LETTUCE, HOUSE SMOKED BACON, RED ONIONS,
CHOPPED TOMATOES, FRENCH DRESSING.

CAESAR SALAD \$5 PER PERSON
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS,
CAESAR DRESSING.

Any salad may be made into an entrée size with choice of
protein:

LOCAL PAN SEARED WHITEFISH \$22 PER PERSON

LOCAL LAKE TROUT \$20 PER PERSON

GRILLED CHICKEN BREAST \$18 PER PERSON



BREAD

SISSONS ROLLS \$25 SERVES 25

DESSERTS

UNDERGROUND CHEESECAKE \$9 PER PERSON

FRUIT COBBLER \$7 PER PERSON

CHEF'S VARIETY OF TARTLETS \$4 PER PERSON

CHEF'S CHOCOLATE CHIP COOKIES \$3 EACH

S'MORES \$2 EACH

Specialty cakes may be brought in for a small service fee.
We are also happy to bake one for you!
Please inquire about pricing.

LATE NIGHT SNACKS

PULLED PORK SLIDERS \$150 SERVES 25

PULLED PORK AND CABBAGE SLAW SERVED ON A BAKERY BUN.

PRETZEL STICKS \$100 SERVES 25

SERVED WITH A VARIETY OF DIPPING SAUCES.

MINI HOT DOG BAR \$85 SERVES 25

HOT DOGS, BUNS, KETCHUP, MUSTARD, RELISH, ONION.

SPECIALTY PIZZA \$25 PER PIZZA

CHEESE, PEPPERONI, VEGGIE, MEAT LOVERS, HAWAIIAN.



BREAKFAST BUFFET

Build your own buffet.

CHEF ATTENDED OMELETTE STATION	\$10 PER PERSON
CHOICE OF SIX FILLING INGREDIENTS	
PANCAKES	\$6 PER PERSON
SCRAMBLED EGGS	\$6 PER PERSON
BAGELS & CREAM CHEESE	\$4 PER PERSON
VARIETY OF PASTRIES & DONUTS	\$4 PER PERSON
POTATOES	\$4 PER PERSON
HASH BROWNS OR AMERICAN FRIES	
FRUIT SALAD	\$4 PER PERSON
YOGURT & GRANOLA	\$4 PER PERSON
HOUSE SMOKED BACON	\$4 PER PERSON
SAUSAGE	\$4 PER PERSON
TOAST	\$2 PER PERSON

LUNCH BUFFET

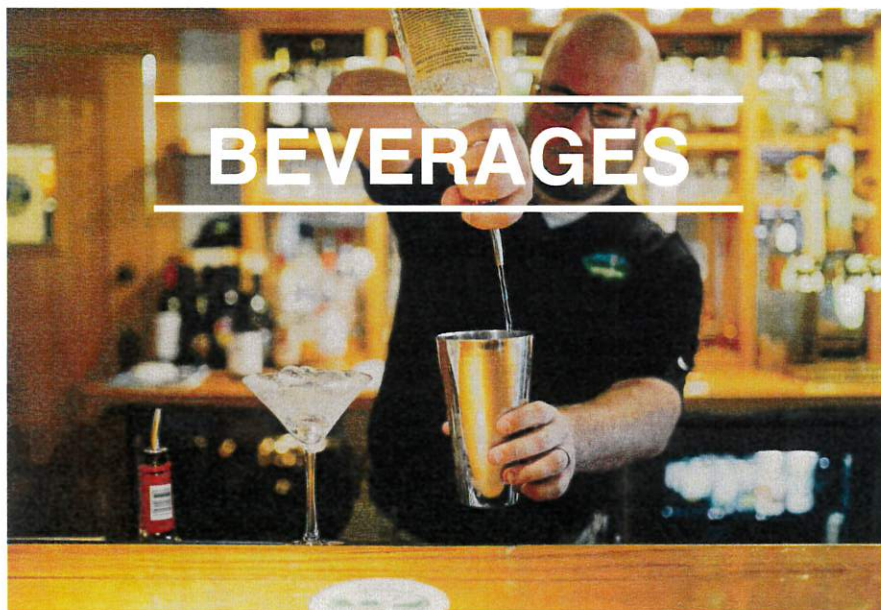
TACO STATION **\$28 PER PERSON**
 SEASONED PULLED CHICKEN AND GROUND BEEF. HARD AND SOFT SHELL TORTILLAS, SALSA, SOUR CREAM, JALAPEÑOS, LETTUCE, AND TOMATOES. SERVED WITH MEXICAN RICE AND BEANS.

SLIDER STATION **\$25 PER PERSON**
 HOUSE SMOKED PULLED PORK, ANGUS BEEF SLIDERS ON BAKERY BUNS. SERVED WITH CABBAGE SLAW, TOMATOES, LETTUCE, ONION, DILL PICKLES, AND CHEESE. KETCHUP, MAYONNAISE, DIJON. SERVED WITH GREAT LAKES POTATO CHIPS.

DELI SANDWICHES **\$18 PER PERSON**
 ARTISANAL BREAD, COLD CUTS, CHEESE, LETTUCE, TOMATO, ONION, DIJON, MAYONNAISE. SERVED WITH GREAT LAKES CHIPS AND PICKLE SPEARS.

SOUP AND SALAD STATION **\$14 PER PERSON**
 CUSTOMIZE FROM OUR WONDERFUL SALAD AND CHEF SOUP SELECTIONS.





BEVERAGES

WINE

PREMIUM SELECTIONS	\$13
KENDALL JACKSON CHARDONNAY VINTNER'S RESERVE PINOT GRIGIO MEIOMI PINOT NOIR H3 MERLOT H3 NAPA CABERNET WHITEHAVEN SAUVIGNON BLANC PROSECCO SPARKLING WINE	

HOUSE SELECTIONS	\$10
WOODBRIDGE BY ROBERT MONDAVI	

The Leland Lodge has a great relationship with our local wineries. We are happy to custom order your local or personal favorite. You will be responsible for the "at cost" price of the entire order. We will charge an additional \$20 corkage fee for all custom order bottles we open and serve.

BOTTLED BEER

CRAFT BEER	\$6
BELL'S TWO HEARTED BELL'S OBERON (SEASONAL) FOUNDERS BREWERY SHORT'S BREWERY STORM CLOUD BREWERY MANY MORE SELECTIONS!	

IMPORTED BEER	\$5.50
CORONA HEINEKEN LABATT LABATT NORDIC	

DOMESTIC BEER	\$4
BUD LIGHT COORS LIGHT MICHELOB ULTRA MILLER LITE	

DRAFT BEER

DOMESTIC BEER KEG (1/2 BARREL)	\$350
BEER KEG (1/4 BARREL)	\$175
CRAFT BEER KEG (1/2 BARREL)	\$550
BEER KEG (1/4 BARREL)	\$275

STANDARD AMERICAN KEGS
 1/2 KEG YIELDS 124 16 OZ. SERVINGS
 1/4 KEG YIELDS 62 16 OZ. SERVINGS

LIQUOR

PREMIUM SELECTIONS	\$8
GREY GOOSE VODKA	
PILAR RUM	
BOMBAY SAPPHIRE	
CHIVAS REGAL SCOTCH	
CROWN ROYAL WHISKEY AND MAKER'S MARK BOURBON	
HORNITOS TEQUILA	
CALL SELECTIONS	\$7
TITO'S VODKA	
BACARDI GOLD AND SILVER AND CAPTAIN MORGAN RUM	
TANQUERAY GIN	
DEWAR'S SCOTCH WHISKEY	
JIM BEAM BOURBON AND JACK DANIELS WHISKEY	
JOSE CUERVO GOLD	
HOUSE SELECTIONS	\$6
SMIRNOFF VODKA	
CASTILLO SILVER RUM	
BEEFEATER GIN	
JOHNNIE WALKER RED SCOTCH	
CANADIAN CLUB WHISKEY	
JOSE CUERVO TEQUILA	
ALL NON-ALCOHOLIC BEVERAGES	\$3

CHEERS

BLOODY MARY BAR	\$15 PER PERSON/HOUR
TITO'S VODKA, VARIETY OF MIXES, SEASONED RIM, LIMES, CELERY, CHEESE CUBES, BACON. PLUS A VAST SELECTION OF GARNISHES AND CONDIMENTS TO SPICE IT UP.	
MIMOSA BAR	\$12 PER PERSON/HOUR
CHAMPAGNE, VARIETY OF FRUIT JUICES, FRESH FRUIT.	
COFFEE & HOT CHOCOLATE BAR	\$10 PER PERSON/HOUR
A PERFECT LATE NIGHT ACCOUTREMENT TO KEEP YOUR GUESTS WARM YEAR ROUND! FRESH ROASTED COFFEE, HOT CHOCOLATE AND ALL THE FIXINGS, INCLUDING AN ASSORTMENT OF LIQUORS.	

BEVERAGE PRICING

Open bars are charged based on the alcohol consumed. All kegs will be charged in full and wine will be charged per open bottle. All prices include appropriate mixers.

Cash bar available for a \$100 cashier fee per operating bar.



TERMS & CONDITIONS



FOOD & BEVERAGE

Our coordinators and culinary team are happy to design a menu specific to your taste and vision. Menu selections must be confirmed with the event coordinator at least 14 days in advance of event date.

Our culinary team is delighted to accommodate any food allergies or dietary restrictions that apply.

A 21% service charge plus current state sales tax will be added to all food and beverage sales. Any group requesting a tax exemption must submit a copy of their tax exemption form prior to event.

All lodge events are subject to a \$1,500 food minimum. Events on Bogey's full patio require a \$3,000 food minimum. No event or date is guaranteed until a signed contract and deposit have been received.

All food and beverage must be purchased through The Leland Lodge. Exceptions are made for specialty cakes when arranged in advance. The Leland Lodge reserves the right to inspect and control all events. No food may be removed from The Leland Lodge upon completion of function due to state health regulations.

EVENT SPACES

Daytime events are defined as events that conclude no later than 3pm. If you choose to host an “add on” event the same weekend (rehearsal dinner, Sunday brunch), we will waive the additional room rental fee. Access for room set up for events is at 9am on the day of event. If the rehearsal dinner is booked at The Leland Lodge as an “add on”, set up may be done the evening before. As other groups may be utilizing the same event space prior to or following a function, we will enforce the event times as agreed upon. Should your time schedule change, please contact the event coordinator. Every effort will be made to accommodate you.

All events must end no later than 11pm and all event spaces must be vacated by 11:30pm. If entirety of hotel guest rooms are booked by event guests, we lift this time and are able to be more flexible. The Leland Lodge management reserves the right to limit the noise volume in our event spaces for the consideration of our guests and neighbors.



Fire exits, aisles, and equipment cannot be blocked. All decorations, draperies, and curtains must be made of non-combustable material. Any activities or decorations involving the use of open flames are prohibited. Exceptions may be made for tabletop candles when approved in advance. No decor may be attached to floors, walls or ceilings in event spaces by any method of nailing, stapling, or tape. Our spaces are outfitted with hooks for your convenience.

If The Leland Lodge cannot supply meeting facilities as a result of occurrences beyond the control of The Leland Lodge, i.e. public emergency or act of God, function sponsor waives any claim against The Leland Lodge for problems resulting from cancelled facilities.

GUARANTEES

An approximate number of guests is to be given at the time of initial booking. We require a final guarantee attendance number no later than 14 days prior to the scheduled function.

We will be prepared to serve up to 10% over the guaranteed attendance number. If actual guest count exceeds our preparation, a 20% per guest fee will be applied to your final charges.

In the event our coordinator does not receive a guarantee, we will consider your most recent estimate number of attendees as the guarantee and you will be charged accordingly.



OUTSIDE VENDORS

Musicians, photographers and other vendors will be booked by the function host and all coordination will be solely their responsibility. Our event coordinator will not be responsible for any coordination with the exception of delivery and set up access. If you would like to special order rentals for your event, please let us know.

If deliveries are to be made prior to the event, dates and times must be approved by our event coordinator in advance. If these groups are to be included in your group's meal count, please advise our event coordinator 14 days prior to the event.

SECURITY

The Leland Lodge is not liable for loss, theft, or damage of property belonging to function guests. The Leland Lodge reserves the right to require security or police for any group at the sponsor's cost.

DAMAGE

Function hosts are responsible for the protection of walls, furnishing, and carpeting in the event spaces, both during preparation and continuation of activities.

Damage or loss will be billed to the function host. The function host is responsible for the conduct of all attendees.

SMOKE FREE POLICY

All indoor spaces are 100% smoke free, including e-cigarettes. Designated outdoor smoking areas are available to your guests.

The function host is responsible for the conduct of all attendees and will be fined a minimum of \$300 for any violation to our policy.





HOTEL BUY-OUT / ROOM BLOCK

The Leland Lodge has 18 hotel rooms and three cottages (seasonal) that can be included in a buyout of the hotel. A hotel buyout would require a minimum length of stay of 2, 3, or 4 nights, depending on the date and only a few buyouts are allowed each year.

For a group needing less than 18 rooms, a room block may be considered, although a room block would also require a minimum length of stay of 2, 3, or 4 nights, depending on the date. Room blocks between mid-May through mid-October, or on holiday weekends between mid-October and mid-May, are seldom allowed because of high demand from our leisure guests during that time.

If you choose to book all 18 guest rooms, the event end time is flexible beyond 11pm.

For further questions in regards to hotel buyout or room blocks please contact:

Brian Glynn
Director of Lodging
Lodging@LelandLodge.com



LET'S GET SOCIAL



[FACEBOOK.COM/THELELANDLODGE](https://www.facebook.com/thelelandlodge)

[@LELANDLODGE](https://www.instagram.com/lelandlodge)

565 E. PEARL STREET • LELAND, MICHIGAN 49654 • 231-256-9848 • LELANDLODGE.COM