

*~Montague Inn~*

*Elegant Weddings and Receptions*

*“Let Us Help You Create a Special Memory”*

*1581 Washington Avenue, Saginaw, Michigan 48601*

*989-752-3939 [www.montagueinn.com](http://www.montagueinn.com)*

*~Montague Inn ~Hors D’oeuvres~*

*Available for 30 guests or more*

*~Chilled Selections~*

*~Vegetable Crudities~ (serves 50)*

*Assorted fresh garden vegetables with herbed dip*

*~Fresh Fruit Presentation~ (serves 50)*

*A beautiful arrangement of seasonal fresh fruits accompanied  
by Velvety smooth strawberry kirsch  
dipping sauce*

*~Cheese Display~ (serves 50)*

*Domestic and imported cheeses and spreads*

*Presented with Assorted Gourmet crackers*

*Add A variety of sliced meats (serves 50)*

*~Smoked Salmon~ 2-3-pound filet*

*~Chicken Liver Pate & Baked Garlic Rounds~*

*~Iced Jumbo Shrimp Mélange~*

*~Assorted Handcrafted Canapés~ 50 pieces*

*~Assorted Mini Meat Croissant Sandwiches~ 50 pieces*

*Choose from deli ham, turkey, chicken or tuna salad*

*~Ham Roulades 50 pieces*

*Wrapped with cucumber herb spread*

*~Bruschetta ~50 pieces*

*Choose from Diced tomatoes with feta & Kalamata olives  
or tomato basil*

*~Caprese Skewers ~50 pieces*

*Vine ripened grape tomatoes*

*skewered with fresh mozzarella balls then*

*Drizzled with Olive oil, fresh basil & Sea salt*

*~Cucumber Baguettes~ 50 pieces*

*Petite banquette rounds with slivered English cucumbers,*

*Cream cheese and a hint of fresh dill*

*~Spinach Dip~ (serves 25)*

*Freshly prepared Florentine spread served*

*Bread bowl style in a bakery pumpernickel round*

*~Deviled Eggs~*

*Available in classic or bacon & cheddar*

*~Prosciutto Wrapped Melon~*

*~Relish display~ serves 50*

*an array of pickles, olives & relish*

*~Hot Selections~*

*~Pan seared garlic sea scallops 50 pieces*

*~Stuffed Mushrooms Caps~ 100 Pieces*

*Traditional sausage or vegetarian*

*~Chinese Water Chestnuts~ 100 Pieces*

*Crisp white aquatic chestnuts*

*enfolded in smoked bacon*

*~ Meatballs~ 100 pieces*

*Hand rolled with Your Choice of*

*Bourbon Barbecue, Swedish or*

*Sweet & Sour Sauce*

*~Rumake~ 100 Pieces*

*Polynesian style Bacon wrapped*

*chicken liver with pineapple*

*~Mini Oriental Vegetarian Egg Rolls~*

*With Sweet & Sour Sauce 100 Pieces*

*~Fried Chicken Tenderloins ~50 Pieces*

*With Ranch Dressing*

*~Seafood puffs~50 pieces*

*Bite size pastry puffs stuffed with your choice of*

*Shrimp or crab*

*Select Hors D’ Oeuvres Are*

*Available Butlered*

*Additional Fee Will Apply*

*Contact Joann for details*

## Montague Inn's ~Signature Dinner Buffets~

The following buffet dinner options represent a sampling of our signature dishes and house favorites.

They have been specially chef paired to complement the accompanying dishes and are prepared

with only the freshest and finest locally available ingredients.

Buffet includes three salads, two or three entrees, one starch and two vegetables from the options listed below.

(30 or more guests) if under 100 guests add 2.00 per person

~ **Salad**~ classic with garden vegetables or Caesar

Plus choose two additional salads selections

Italian rotini pasta salad, Cole slaw

Bacon & cheddar macaroni salad

Sunshine fruit salad, broccoli salad

Marinated vegetables, peas & peanuts

Cucumber & cream salad, mandarin almond

Or Egg potato salad

~**Entrees**~

~**Chicken Parmesan**~

Crunchy breaded chicken breast smothered in

Marinara sauce & fresh parmesan cheese

~**Home Style Baked Chicken**~

Bone in, oven roasted, with chef's perfect blend of seasonings

~**Slow Roasted Pork Loin**~

Juicy marinated pork loin presented au jus

~**Beef Tips Over Home-Style Noodles**~

Sautéed beef in savory mushroom gravy served atop

Piping hot home-style noodles

~**Garlic Herb Tilapia**~

Tender tilapia fillets in a light garlic herb breading

With lemon and fresh dill

~**Oven Roasted Vegetable Lasagna**~

Al dante lasagna noodles layered with ricotta cheese &

Vegetables in marinara sauce

### Montague Inn's ~ Buffet~ Sides

Starch selections-Choose One

Home-Style Mashed with Gravy

Herb bread dressing

Home style Buttered Noodles

Parsley buttered Redskin Potatoes

Wild rice Pilaf, German potato salad

Scalloped potatoes

Au gratin potatoes~

Vegetable Selections Choose two

Steamed California blend

Green Beans slivered almandine

Sweet Corn

Peas & pearl onions

Baby Carrots glazed with maple cinnamon

~**Signature Montague Chicken**~

Tender Chicken Breast filets in a White Wine & Butter Sauce

Accented With asparagus spears and mushrooms

~**Salmon**~

Wild Caught Alaskan Salmon

Simply presented with fresh citrus

~**Shrimp Tortellini**~

Baby Shrimp Tossed with Tortellini Pasta

Smothered in Rich Alfredo

~**Roast Beef Champignon**~

Sirloin Sliced, Fanned Tender Roast

In a Creamy Mushroom Sauce

~**Chicken Marsala**~

Boneless, skinless Chicken Breast glazed with

Masala Wine with Portabella Mushrooms

~**Orange Roughy**~

Tender orange roughy fillets finished with fresh dill

~**Chef Carved Selections**~

Substitute Any One of the Following Chef Carved

Entrée Selections For the quoted price

~**Carved Prime Rib Au Jus**~

~**Spiral sliced Glazed Ham**~\$4.00 per Person

~**Carved Sirloin**~

~**Carved Turkey Breast with Giblet Gravy**~

Substitute any one of the following premium sides for

\$1.00 additional per person

Loaded mashed (bacon, cheese & sour cream),

Green bean casserole

Twice baked potato, cheesy, three cheese mac & cheese

Montague Inn signature house salad (Mixed greens with

candied walnuts, mandarin oranges,

cranberries & feta cheese)

\*\*For groups less than 100 add \$1.00 per person

For groups less than 50 add \$2.00 per person

All Buffets Are Accompanied with Dinner Rolls

And Include Fresh Ground Coffee

~**Seasonal Fresh Fruit & Vegetable Displays**~

May Be Added to Your Buffet for an Additional Charge

Please contact Joann for pricing

~**Vegetarian and Special Dietary Need Entrees**~

Are available upon pre-ordering

**Montague Inn's ~Desserts~**

*For groups of 50 or more*

*(add \$1.00 per person for groups less than 50)*

*Add one of these homemade desserts to  
your buffet for only \$3.00 per person*

*Pineapple upside down cake,  
banana split dessert, bread pudding,  
Apple crisp, cherry delight or cupcakes*

**~Dessert Bar ~**

*Available for groups of 50 or more ONLY*

*Add this dessert bar to your buffet*

*Features an assortment of bite size,*

*Freshly prepared desserts*

*This assortment includes two whole pies,*

*Plus, one dozen of each of the following:*

*Cupcakes, mousse cups,*

*Apple or cherry crisps,*

*Lemon bars, brownies &*

*Home baked cookies*

**~Gourmet Cheesecake Bar~**

*Available for groups of 20 or more*

*Add this gourmet cheesecake bar to your buffet  
for only \$6.00 per person*

*A variety of gourmet cheesecakes*

*Sure to please every pallet*



**Montague Inn's ~Wedding Beverage Package~**

*Package price reflects more than 100 guests*

*Groups of 30 to 100 guests add \$1.00 per person*

*All confirmed guests and any additional guests in attendance will be charged*

<p align="center"><b>~House Brand Open Bar~</b></p> <p><i>Five consecutive hours.....\$18.00 per person</i>  <i>Each additional hour.....\$3.00 per person</i>  <i>Package includes house selected brands of vodka, gin, whiskey, rum, scotch, bourbon</i>  <i>Domestic draft beer (one choice), house wines (choose two) &amp; soft drinks</i></p>	<p align="center"><b>~Premium Brand Open Bar~</b></p> <p><i>Five consecutive hours.....\$22.00 per person</i>  <i>Each additional hour.....\$4.00 per person</i>  <i>Package includes, absolute vodka, Tanqueray gin, jack Daniels bourbon, Captain Morgan's rum, Canadian club whiskey, Dewar's scotch, domestic draft beer</i>  <i>House wines (choose two) &amp; soft drinks</i></p>
<p align="center"><b>~Soft Drink Package~</b></p> <p><i>for non-alcohol weddings only</i>  <i>Five consecutive hours \$10-.00 per person</i>  <i>Package includes soft drinks, iced tea, coffee, tea, punchbowls and fruited ice water</i>  <i>**Available only with the purchase of a Montague Inn food package</i></p>	<p align="center"><b>~Wine ~</b></p> <p><i>House per bottle.....\$25.00</i>  <i>White zinfandel, chardonnay, pinot grigio, merlot, cabernet sauvignon, pinot noir &amp; shiraz</i>  <i>Champagne.....\$25.00</i>  <i>Non –alcoholic champagne..... \$15.00</i></p> <p align="center"><b>~Beer~</b></p> <p><i>½ barrel domestic .....\$250.00</i>  <i>Specialty and premium drafts as well as bottled beer is available to add to your package.</i></p> <p align="center"><b>~ Customize Options ~</b></p> <p><i>Bottles of specialty wines, cordials, ultra-premium liquors, schnapps, pucker, bailey's &amp; Kahlua can be purchased by the bottle to enhance your beverage package</i>  <i>Ultra-premium packages are also available Contact Joann for pricing</i></p>

**Montague inn is not responsible for any personal injury as a result of consuming alcohol.**  
*All alcohol must be purchased thru the Montague Inn Montague inn is authorized to sell and serve liquor, beer and wine on the premises. Alcoholic beverages will be served by only Montague inn employees to guests 21 years of age or older.*

## ***Montague Inn ~Outdoor Events~***

*Any event exceeding 75 guests is required to be outdoors in a cathedral tent enclosure just off the terrace*

*Food buffets will be inside the inn*

*Hors d'oeuvre and cocktail service may be outdoors*

*on the terrace or in the tent enclosure*

*Arrangements for tent rental will be made by the Montague inn*

*Average tent prices range from \$2,000. to \$8,000. depending on your specific needs and guest count*

*Specialty tents and decorating services are available Joann will assist you with details*

*Montague inn's tent price includes:*

*chairs, round tables of eight, head table, dance floor, portable bar,*

*two sides of cathedral side windows, basic perimeter lighting,*

*traditional length white linen table cloths & napkins,*

*entry tent, (in case of inclement weather)*

*setup, clean up, tax and required licenses and delivery*

*Custom upgrades are available to suite your specific requests*

## ***Montague Inn ~Banquet Policies~***

*The following policies have been established to help guide you when making decisions*

*regarding your upcoming event. We have found that adherence to these policies makes it possible to*

*offer you the utmost in service. Special events may be scheduled seven days a week, daytime or evening.*

*Events are placed according to the size and needs of your event, as other groups may be utilizing*

*the same areas prior to or following your event, we ask that you please adhere to the times agreed upon.*

*Should your schedule change, please contact our special event coordinator as soon as possible.*

*Every effort will be made to accommodate the change in your schedule.*

*When changes are requested on the day of your event, there will be a \$50.00 fee*

*for any changes that require a room set up change, other than the approved set up.*

*The sponsor will assume all liability for damage to the property.*

## ***~General Information~***

*\*The Montague inn is a smoke free environment. For those guests who care to smoke,*

*they may do so on the terrace located behind the main inn.*

*\*when children are in attendance, we strongly suggest that a responsible adult supervise them.*

*This is both for the comfort and safety of the children and respect for the premises and your guests.*

*No alcohol may be brought on the premises. When expending the entire inn for your wedding*

*or event you will be required to rent all overnight rooms as well as purchase*

*an alcohol beverage and food package from the Montague inn*

## ***~Entertainers/Photographers/Florists~***

*Musicians, photographers, etc. will be booked by the person in charge of the event and will be solely their responsibility. We*

*will be happy to assist in making contact arrangements. All outsourced providers must be pre-approved by the management of*

*the Montague inn. And adhere to all house regulations. Additional fees will apply for outsourced tents, photo booths or food.*

*Florists and decorators must provide their own equipment including ladders, scissors, and vases.*

*Montague inn assumes no responsible for loss or damage to any decorations.*

### *~Food and Beverage~*

*All menu planning must be completed two weeks prior to your upcoming event.  
Served dinners are available for up to 30 guests only and menu selection is limited to two entrees of your choice an additional fee of \$1.00 per person applies for more than one choice  
For groups of more than 30 guests you must choose from the buffet selections.  
Your guaranteed number of each entrée must be submitted to the special event coordinator no less than two weeks prior to your scheduled event, to ensure quality service.  
A place card or an indicator of entrée selection is required if choosing two entrée selections.  
We prefer you purchase all food and beverages from the Montague inn  
Facility rental fees will apply when you choose an outsourced food service  
Wedding cakes may be outsourced. Complimentary cutting and plating of your wedding cake will be provided by the Montague staff with the purchase of both alcohol and entrée service.  
No food may be removed from the facility due to state health regulations.  
We cannot guarantee food pricing for more than 30 days prior to your event date.  
Special situations may apply that could cause considerable cost increases due to circumstances beyond our control. In example of state or world disasters, animal virus or fruit and vegetable calamities.  
In such an emergency you will be notified, and all efforts will be made to offer alternate substitutions.*

### *~Montague Inn ~Damage~*

*Function sponsors are responsible for the protection of the walls, furnishings, and carpeting in the meeting rooms and overnight rooms both during the preparation and continuation of activities. When decorating for events at the Inn, please keep in mind that we do not allow the use of glitter, confetti, marbles, silly string, or smoke machines. Tape, pins and crepe paper are also prohibited in the mansion and /or tent when decorating. Birdseeds and flower petals may be used on the outside grounds but please not on any solid surface such as the terrace or drive way. Montague Inn assumes no responsibility for decorations and they must be removed immediately following your event, unless approved prior by the event coordinator. Damage or loss will be billed to the function sponsor. The on-site contact of the function is responsible for the conduct of all attendees.*

### *~Security~*

*The Montague inn is does not require or provide security guards; they may be hired at our or your discretion.  
The Montague inn is not liable for loss, theft, or damage to property or belonging of function participants*

### *~Montague Inn ~Billing~*

*Payment will be based on the confirmed menu and beverage service, overnight rooms and tent enclosure rental.*

*We cannot guarantee overnight room rates for more than 60 days in advance of your upcoming event.*

*Charges must be paid in full two weeks prior to your event.*

*Any remaining balance for overage is due the day before your event.*

*For your convenience we suggest you make installment payments.*

*Your confirmed order cannot be decreased during two weeks prior to your event.*

*To allow us to provide the best service to accommodate your needs you may increase the number of attendees by contacting the special event coordinator as soon as possible.*

*All overnight rooms and 50% of the balance are due one month prior to the event.*

*The remaining balance is due two weeks prior to the event.*

*If your guests pay for their own overnight rooms, your deposit will be used toward your final bill.*

*All food and beverages are subject to 18% service/gratuuity charge, a 3% credit card charge and a 6% Michigan sales tax.*

### *~Deposit and Cancellation Information~*

*Montague Inn requires a deposit upon confirmation of the event date. This deposit is refundable 48 hours from the date or time the deposit is placed. After that date the deposit is nonrefundable. Should you decide to cancel your event for any reason at the Montague inn the client shall provide notice of any cancellation in writing and following charges will apply:*

*Cancellation 6 months or less prior to your event- deposit forfeit*

*Cancellation 5 months to one month prior to your event- $\frac{1}{2}$  of the anticipated income will be due plus any deposits Montague Inn has made for the tent or other services.*

*Upon cancellation less than one month prior to your event you will owe*

*the full calculated anticipated final amount for all food, beverage, facility and overnight room charges.*

*We require 30 days cancellation notice for all overnight rooms, failure to do so will result in you becoming liable for all overnight room expenses.*

*If a tent enclosure was rented from us, there will be a non-refundable deposit required a few months before the event.*

*Additional information can be provided by our event coordinator.*

*Montague inn will not be held responsible in the event of the property changing owners*

*Thank you for your interest in the prestigious Montague inn*

*Our professional and courteous staff*

*will help assure a truly special event.*

*Joann Gilman,*

*General Manager*

*Special event coordinator*

# *Special Event Agreement*

*Name:* \_\_\_\_\_

*Address:* \_\_\_\_\_

*City:* \_\_\_\_\_ *State:* \_\_\_\_\_ *Zip Code:* \_\_\_\_\_

*Home Tel:* \_\_\_\_\_ *Cell Tel:* \_\_\_\_\_ *Work* \_\_\_\_\_

*Email address* \_\_\_\_\_

*Date of Event:* \_\_\_\_\_ *Type of Event:* \_\_\_\_\_

*Event Room(s):* \_\_\_\_\_ *Number of Guests:* \_\_\_\_\_

*Time of Event: In:* \_\_\_\_\_ *out:* \_\_\_\_\_ *Facility Charge:* \_\_\_\_\_

*Over Night Rooms:* \_\_\_\_\_

*Montague Inn requires a deposit of \$1000.00 upon confirmation of the event date.*

*This deposit is refundable for 48 hours from the date the deposit is placed.*

*Please refer to cancellation policy for more detail.*

*I have read and agree to all Montague inn rules, regulations and policies.*

*Client's Signature:* \_\_\_\_\_ *Date:* \_\_\_\_\_

*Event Coordinator's Signature:* \_\_\_\_\_ *Date:* \_\_\_\_\_