



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

BANQUETS & PRIVATE EVENTS

Gather in the Michaywé clubhouse for anniversaries, showers, birthdays, business gatherings and celebrations with family and friends. Build your event with a private space, buffet dinner and the food and beverage options that suit your group.

1535 Opal Lake Road • Gaylord, Michigan 49735

Private event inquiries: carlie@michaywe.com • 989.505.4120

PLAN YOUR EVENT IN FOUR STEPS

1. Choose your space.
2. Choose your meal and optional extras.
3. Choose your bar arrangement.
4. Email Carlie for availability and a complete quote.

UNDERSTANDING YOUR PRICE

Room rental is separate. Your base food and beverage purchases count toward the minimum spend for your space; the minimum is not an extra fee when those purchases meet it.

Inclusive prices include the event service fee and staff gratuity. Applicable tax and room rental are additional. Pizza parties have their own package pricing and terms.

CHOOSE YOUR SPACE

Space	Seated capacity	Setting
Pub	Up to 30	Intimate room with a permanent bar
Dining Room + Pub	Dining Room up to 70; layout confirmed for event	Private main-level dining with lake views and patio access
Terrace Room + Patio	Up to 80	Upper-level room with fireplace and scenic patio
Bridgeview	Up to 150; about 130 with a comfortable event layout	Fireplace, dance floor, patio access and lake view

An elevator is available for access between levels.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

ROOM RENTAL

Space	Nov-Apr: public / member	May-Oct: public / member
Pub	\$500 / \$250	\$500 / \$250
Dining Room + Pub	\$1,000 / \$500	\$1,500 / \$750
Terrace Room + Patio	\$1,000 / \$400	\$1,500 / \$750
Bridgeview	\$1,000 / \$400	\$1,500 / \$600

Room rental includes contracted private use, standard tables and chairs, standard layout and place settings, standard linens, basic setup and breakdown, routine cleaning and an on-site event contact. Cake, gift or registration tables are available as needed. Specialty or upgraded linens are available upon request for an additional charge, quoted before booking. Extensive furniture moves, custom décor installation and room changes are quoted separately. Outdoor access is weather dependent.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

BUFFET DINNERS

Self-serve buffets include your selected entrée, house or Caesar salad, one starch, one vegetable, rolls and butter, soda and water. Our team replenishes the buffet and clears tables.

Selection	Base price	Inclusive*
Chicken	\$29.00	\$39.15
Pork	\$29.00	\$39.15
Cod	\$32.00	\$43.20
Salmon	\$35.00	\$47.25
Prime rib	\$45.00	\$60.75

ENTRÉE SELECTIONS

CHICKEN • Pesto cream, lemon herb, Parmesan crusted, mushroom cream or barbecue.

PORK • Pulled pork, rosemary pork ribeyes or barbecue pork ribeyes.

COD • Citrus baked or Parmesan crusted; two 2.5 oz portions per guest.

SALMON • Lemon Dijon or blackened; full 8 oz portion before cooking.

PRIME RIB • Slow-roasted boneless Choice beef; 8 oz cooked portion. Dedicated carving station available for \$150 per event, quoted separately. Two-entrée prime rib options are listed on the following page.

CHOOSE YOUR ACCOMPANIMENTS

SALAD • House or Caesar.

STARCH • Garlic mashed potatoes, roasted redskin potatoes, rice pilaf or macaroni and cheese.

VEGETABLE • Garlic butter green beans, honey carrots, roasted seasonal vegetables or buttered broccoli.

*Inclusive prices include 15% event service and 20% staff gratuity, each calculated on the base price. Tax and room rental are additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

TWO-ENTRÉE BUFFETS

Guests may enjoy both selections. Buffet quantities are planned for your confirmed guest count; no advance individual entrée selections are needed. Includes house or Caesar salad, one starch, one vegetable, rolls, soda and water.

Selection	Base price	Inclusive*
Chicken + pork ribeye	\$33.00	\$44.55
Chicken + cod	\$36.00	\$48.60
Chicken + salmon	\$40.00	\$54.00
Pork ribeye + cod	\$38.00	\$51.30
Pork ribeye + salmon	\$41.00	\$55.35
Cod + salmon	\$44.00	\$59.40

PRIME RIB TWO-ENTRÉE BUFFETS

Selection	Base price	Inclusive*
Prime rib + chicken	\$53.00	\$71.55
Prime rib + pork ribeye	\$53.00	\$71.55
Prime rib + cod	\$55.00	\$74.25
Prime rib + salmon	\$57.00	\$76.95

Prices are per guest and include the buffet accompaniments above. Full 8 oz prime rib portions are retained; second-entrée quantities are planned for the group without advance individual selections. The \$150 carving station is additional.

*Inclusive prices include 15% event service and 20% staff gratuity, each calculated on the base price. Tax and room rental are additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

BUILD YOUR PASTA BUFFET

Choose your pasta, sauce and protein combination. Pasta, sauces and proteins are arranged separately for guests to build their own plates. Includes house or Caesar salad, bread, Parmesan, soda and water.

PASTA & SAUCES

PASTA • Penne or fettuccine.

SAUCES • House-made pomodoro or Alfredo. Choose one or both sauces for chicken and meatball packages.

Shrimp packages below feature Alfredo.

Selection	Base price	Inclusive*
Chicken	\$26.00	\$35.10
Meatballs	\$26.00	\$35.10
Chicken + meatballs	\$29.00	\$39.15
Shrimp Alfredo	\$29.00	\$39.15
Chicken + shrimp Alfredo	\$32.00	\$43.20

Chicken and shrimp can be offered together for an Alfredo-only buffet. Shrimp pricing includes an allowance of eight shrimp per guest. Selection and preparation details are confirmed during planning.

Please disclose allergies and dietary requests before menu confirmation.

MAKE IT A CELEBRATION

Add a before-dinner appetizer display, dessert or bar package from the following pages. Your event proposal will show each selection, quantity and complete estimated price.

*Inclusive prices include 15% event service and 20% staff gratuity, each calculated on the base price. Tax and room rental are additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

APPETIZERS & GRAZING

Welcome guests with a grazing table or a selection of shareable appetizers before dinner. Piece-count platters can be combined; the number of guests served depends on the number of selections.

Selection	Quantity	Base	Inclusive*
Crudités with ranch	About 20 guests	\$40.00	\$54.00
Bruschetta dip with pita	About 20 guests	\$55.00	\$74.25
Spinach artichoke dip with pita	About 20 guests	\$60.00	\$81.00
Pretzel bites with beer cheese	100 bites + 40 oz cheese; about 20 guests	\$55.00	\$74.25
Shrimp cocktail†	40 shrimp	\$70.00	\$94.50
Gochujang-glazed meatballs	40 pieces	\$60.00	\$81.00
Crispy four-cheese ravioli with pomodoro	40 pieces	\$65.00	\$87.75

HOUSE-MADE DIPS

BRUSCHETTA • Herbed cream cheese, tomato and basil bruschetta, finished with balsamic and served with pita.

SPINACH ARTICHOKE • House-made spinach artichoke dip served with pita.

CHARCUTERIE GRAZING TABLES

Selection	Base price	Inclusive*
Before-dinner grazing — per guest	\$12.00	\$16.20
Charcuterie as a meal — per guest	\$25.00	\$33.75

A styled assortment of meats, cheeses, crackers and seasonal accompaniments. Before-dinner grazing uses appetizer portions; the meal option provides a larger spread. The assortment is selected for your event.

†For shrimp cocktail, 40 shrimp provides four each for 10 guests. We will recommend quantities based on your guest count and other appetizers.

*Inclusive prices include 15% event service and 20% staff gratuity, each calculated on the base price. Tax and room rental are additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

DESSERTS

Finish your event with a dessert selection served buffet style.

Selection	Base price	Inclusive*
Apple crisp with whipped topping	\$4.00	\$5.40
Peach crisp with whipped topping	\$4.00	\$5.40
Brownie platter	\$3.00	\$4.05
Cookie platter	\$3.00	\$4.05
Brownie + cookie assortment	\$4.00	\$5.40
Chocolate sheet cake	\$4.00	\$5.40
Carrot sheet cake	\$4.00	\$5.40
Plain cheesecake	\$6.00	\$8.10
Tiramisu	\$7.00	\$9.45

Crisps are served with whipped topping. Please share dietary needs during planning so we can discuss available accommodations.

ADDITIONAL CELEBRATIONS

Outside celebration cakes and desserts may be arranged in advance. Cake-cutting and service details will be included in your proposal; birthday cakes have no cake-cutting charge.

S'MORES BAR

An elevated take on a fireside favorite. Roast marshmallows and build your own s'mores with a variety of flavored graham crackers and cookies, an assortment of candies and toppings, and plenty of ways to make each bite your own.

S'mores bar add-on	Base price	Inclusive*
Up to 75 guests	\$300.00	\$405.00
Each additional guest	\$3.00	\$4.05

*Inclusive prices include 15% event service and 20% staff gratuity, each calculated on the base price. Tax and room rental are additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

LATE-NIGHT PIZZA

An optional add-on for your banquet or reception.

Choose 14-inch cheese or pepperoni pizzas. Four-pizza minimum. Includes disposable plates, napkins and scheduled food drop-off.

Late-night pizza add-on	Base price	Inclusive*
Cheese — per pizza	\$14.99	\$20.24
Pepperoni — per pizza	\$16.49	\$22.26
Add-on fee — per event	\$50.00	\$67.50

*The inclusive prices shown include 15% event service and 20% staff gratuity, each calculated on the base price. Applicable tax is additional.

Pizza must be served no later than 10:00 p.m. Serving time and pizza quantities are confirmed in advance. All events end by 11 p.m.; this add-on does not extend contracted event hours.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

PIZZA PARTY PACKAGE

A casual celebration for up to 10 guests. Add pizzas to accommodate more guests, up to 25 total.

\$200 BASE PACKAGE • \$250 WITH SERVICE AND GRATUITY, PLUS TAX

WHAT'S INCLUDED

- Four 16-inch cheese or pepperoni pizzas
- Two small cheese breads with ranch and marinara
- Three pitchers of pop, with one refill each
- Disposable plates and napkins

2.5 hours of party time + 1 hour of decorating access beforehand. Suitable reserved space is assigned by Michaywé with no separate room rental or minimum spend. Specific room requests may carry normal fees or minimums.

MAKE IT YOUR OWN

Add-on	Base price	Inclusive*
Additional pizza — up to 4 more guests	\$20.00	\$25.00
Specialty or up to 4 toppings — per pizza	+\$6.00	+\$7.50
House salad — shared bowl, up to 10	\$35.00	\$43.75
Caesar salad — shared bowl, up to 10	\$40.00	\$50.00
Mini sundae or root beer float — per guest	\$5.00	\$6.25

Each additional pizza includes one 16-inch cheese or pepperoni pizza, pop and disposables for up to four more guests. Portions are guidelines. Desserts arrive at the agreed time.

BOOKING & SERVICE

\$100 deposit toward your total; balance due on party day. Confirm selections in advance. These terms replace standard five-hour rental and advance room-payment terms.

Available during regular restaurant hours, subject to availability. Boxed pizza and beverage drop-off with reasonable beverage service; no dedicated server or bartender.

Remove décor, belongings and disposable waste by the reserved end time. Routine cleaning included; excessive cleaning or damage may be charged. No pool access. Groups of 26+ require a custom proposal.

*Pizza-party inclusive prices include 15% event service and 10% staff gratuity, each calculated on the base price. Tax is additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

BAR OPTIONS

Packages include drinks from the selected list for three consecutive hours, with no individual drink charges. Pricing applies to all attending guests age 21 and over, including nondrinkers. Extend at the rates below; afterward, the bar closes or switches to cash service as arranged.

Three-hour package	Base / adult	Inclusive*	Extra hour: base / inclusive
Beer & Wine	\$20.00	\$27.00	\$5.00 / \$6.75
House Full Bar	\$24.00	\$32.40	\$6.00 / \$8.10
Call Full Bar	\$30.00	\$40.50	\$8.00 / \$10.80
Premium Full Bar	\$36.00	\$48.60	\$10.00 / \$13.50

BEER & WINE — INCLUDED IN EVERY PACKAGE

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra and Labatt Blue Light. Sycamore Lane Pinot Grigio, Chardonnay, Cabernet Sauvignon and Merlot. Bridgeview offers packaged beer; draft beer is not available in that room.

HOUSE FULL BAR

Well Vodka; Aristocrat gin and tequila; William Penn whiskey; Castillo silver rum; Calypso spiced rum; MacGregor Scotch.

CALL FULL BAR — ADDS TO HOUSE

Tito's, Absolut, Tanqueray, Bacardi, Captain Morgan, Malibu, Jose Cuervo Silver, Jim Beam, Seagram's 7, Canadian Club, Jack Daniel's, Crown Royal and Maker's Mark.

PREMIUM FULL BAR — ADDS TO CALL

Ketel One, Grey Goose, Hendrick's, 1800 tequila, Patrón, Jameson, Woodford Reserve and Bulleit Rye.

Standard mixers include Pepsi products; orange, cranberry and pineapple juices; sour, margarita and Bloody Mary mixes; and ginger beer. Packages exclude shots, doubles and specialty cocktails.

OTHER WAYS TO HOST

CASH BAR • Guests pay current menu prices.

HOSTED CONSUMPTION • Host pays domestic beer \$3.50, well drinks \$5 and house wine \$7, plus service, gratuity and tax. Call and premium drinks are quoted separately. Set a spending cap, then switch to cash service.

*Inclusive prices include 15% event service and 20% staff gratuity, each calculated on the base price. Tax and room rental are additional.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

SPARKLING TOASTS & MIMOSA ADD-ONS

Available as optional event add-ons. All prices below exclude applicable tax. Service and gratuity are each calculated on the base beverage charge.

SPARKLING-WINE TOAST

One three-ounce pour per guest, with glassware and pouring service. Wycliff: \$3 per guest / \$4.05 with service and gratuity. La Marca Prosecco: \$5 per guest / \$6.75 with service and gratuity.

MIMOSA STATION

Each package includes five bottles of sparkling wine, three juices, fruit garnish, glassware, chilling/ice and station setup. Yields approximately 30 servings, depending on pour size. This is a fixed-quantity package; additional bottles may be purchased with host authorization.

Wycliff package: \$165 / \$222.75 with service and gratuity.

La Marca Prosecco package: \$285 / \$384.75 with service and gratuity.

Additional Wycliff bottle: \$25 / \$33.75 with service and gratuity. Additional La Marca bottle: \$35 / \$47.25 with service and gratuity. Includes juice and garnish replenishment for approximately six more servings per bottle.

WEDDING CEREMONIES & RECEPTIONS

Celebrate your ceremony and reception at Michaywé. Ceremony space, reception enhancements and additional event staffing are quoted individually. Contact Carlie at carlie@michaywe.com to discuss your wedding plans.



INN THE WOODS

MICHAYWÉ RESTAURANT

989.505.4120

PLANNING YOUR EVENT

FOOD & BEVERAGE MINIMUMS

Space	Lower-demand dates	Fri/Sat during regular service
Pub	\$500	\$1,000
Bridgeview	\$750	\$1,000
Terrace Room	\$750	\$2,000
Dining Room + Pub	\$1,500	\$3,000

Minimums apply to the base food-and-beverage subtotal, excluding room rental, service fee, gratuity, tax and other rentals. The minimum is not an additional charge when your selections meet it. Any shortfall is included in the agreement. The applicable minimum is confirmed for your date and event hours; partial-day use and restaurant displacement are considered. Member rates apply to room rental, not minimum spend.

DECORATING & EVENT HOURS

Events with a contracted food-and-beverage subtotal of \$5,000 or more include decorating access beginning at 4:00 p.m. the day before, subject to room availability and advance confirmation. All other events include decorating access beginning at 8:00 a.m. on the event date. Access and vendor arrangements are confirmed in advance. Decorating access does not include staffed food or bar service. Guaranteed exclusive prior-day use is quoted separately.

Standard room rental includes five hours of event time. Decorating access is separate. Additional event time is available by advance quote based on the room and staffing required; bar-package extensions are priced separately. Weddings are quoted for their full agreed timeline. All events end by 11:00 p.m. Hosts must remove decorations and personal belongings and depart by midnight immediately following the event. Cleanup access does not extend food, bar or entertainment service. Pizza Party Package timing is specified on its package page.

RESERVE & FINALIZE

To plan or reserve your event, contact Carlie at carlie@michaywe.com or 989.505.4120.

Your date is secured by a signed agreement and payment of the contracted room rental in full. This advance room payment is part of the event total, not an additional deposit. No event service fee or staff gratuity is added to room rental. Weddings receive a separate agreement and payment schedule. Pizza Party Package booking and payment terms are specified separately on its package page.

Final menu selections are due 14 calendar days before the event. Final guaranteed guest count and the remaining contracted balance are due seven calendar days before the event. Billing is based on the guarantee or actual attendance, whichever is greater. Later increases are subject to availability; the billing count cannot decrease after the deadline.



PAYMENTS & EVENT POLICIES

A 15% event service fee is retained by Michaywé for event operations and is not a staff tip. A separate 20% staff gratuity is allocated to the service team. Both are calculated independently on base food-and-beverage charges. Applicable tax and room rental are additional; separately quoted enhancements specify their charges. Cash-bar purchases follow their own posted pricing and tipping arrangements. The Pizza Party Package and its add-ons carry 10% staff gratuity instead of 20%; its 15% event service fee remains the same.

PAYMENT METHODS • Make checks payable to Pines Club Corp. Credit-card payments incur a 2.9% processing fee on the amount paid by credit card, separate from the event service fee and staff gratuity. This fee does not apply to checks, debit cards or prepaid cards.

A valid credit card must be maintained on file through our payment system, with the cardholder's authorization to charge outstanding host-approved additions or hosted beverage charges beyond the prepaid amount. Charges are itemized and settled at the conclusion of the event.

CANCELLATION • The room payment is refundable when cancellation is received at least 30 calendar days before the event; inside 30 days it is nonrefundable. If the host cancels seven calendar days or fewer before the event, the prepaid contracted food-and-beverage balance is also nonrefundable. Consumption-based drinks not served will not be charged. If Michaywé cancels, all event payments are refunded. Any event-specific commitments are detailed in the signed agreement.

Outside food and beverages are not permitted except celebration desserts arranged in advance. Buffet leftovers are not available for take-home.