



Special Events

2021 Season

LIFE IS CELEBRATED AT THE TABLE

Established in 1974, the Harbor Haus has maintained a tradition of exceptional cuisine and outstanding service. We offer private dining with table service or an outdoor venue. The spectacular Lake Superior view is the backdrop to your special event. Our dedicated professional staff will anticipate your every need all while creating a memorable event for your closest friends, family or esteemed colleagues.

The J.J. Astor Wine Room

A comfortable room, an elegant table setting, and a customized menu with world-class wines, premium beverages and handcrafted beers await you in the J.J. Astor Wine Room, our newest edition to the Harbor Haus. The J.J. Astor Wine Room can accommodate a maximum of 18 people. This private venue is equipped with an audio-visual system for presentations, photos, or videos.

Family Ties

The best gatherings are those that bring family together; and at the Harbor Haus, we offer a great indoor or outdoor space to accommodate your birthday, reunion, or memorial celebration. We have earned an outstanding reputation by providing high-quality food and detail-oriented service in a remarkably unique setting. Our location is convenient for out-of-town guests and is within walking distance to many motels and campsites. Exciting activities abound are all over Copper Harbor from world-class mountain biking, golfing, hiking, kayaking to fishing. The beauty of the Keweenaw keeps everyone entertained. No matter which venue you choose, you will be sure to have a memorable experience.

Dancing Under the Stars

If you are looking for a unique and breathtaking venue, then consider hosting your wedding under our banquet tent. Surround yourself and your guests with unparalleled beauty, nestled in a picturesque setting with sprawling harbor views. As the sun sets, our pier, which extends 150 feet out onto Lake Superior, provides unique, one-of-a-kind photo opportunities.

Whether you are choosing from one of our creative appetizers or amazing entrees, we proudly make everything from scratch under the direction of our renowned chef/owner, Dan Harri. Our dedication to quality food and fresh ingredients is the foundation of the Harbor Haus cuisine.

Please call our events manager to discuss the opportunities
and leave the details to us.

Harbor Haus

77 Brockway Avenue, Copper Harbor, Michigan

906/289-4502



2021 Season

The health and safety of our guests and staff is our top priority. We are monitoring the CDC guidelines and are working diligently to follow safety precautions to ensure a clean, comfortable environment for your dining pleasure.

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Hand-Passed Appetizers

Prosciutto & Melon	1.25
Sesame Chicken Tempura, Poké Dipping Sauce	1.25
Spinach Quiche	1.25
Chilled Jumbo Gulf Shrimp	2.50
Cucumber Hummus Tart/Lingonberries	1.25
Shrimp Fritters with Remoulade	1.75
Grilled Chicken Saté with Peanut Sauce	1.75
Beef Tenderloin Saté with Peanut Sauce	1.75
Grilled Shrimp Saté with Peanut Sauce	2.50
Curried Chicken Salad with Strawberries	1.50
Crab Wontons, Lump Crab, Cream Cheese, Fresh Herbs	1.75

Minimum of 25

Cheese & Fruit Display

Imported cheeses, fresh seasonal fruit 5.95/per person

Vegetable Cruditite

Assorted seasonal vegetables, spinach dipping sauce 2.95/per person



“In Haus”

Private Dining

2021 Season



Salad Course
(Choose 1)

Garden Salad of field greens with choice of Haus-made
dressing

Caesar Salad with croutons and shaved parmesan

Beet Salad

Entrees
(Choose 1)

Plank Style Lake Superior Whitefish
Fresh whitefish wrapped in bacon and wood-fire grilled, wild rice

Jäger Schnitzel
Spätzle & Mushroom Sauce

Kasseler Rippchen
Smoked pork chop, German potato salad, and sauerkraut

Children

Deep Fried Chicken, French Fries

Beverages

Coffee
Soda



Salad Course
(Choose 1)

Garden Salad of field greens with choice of Haus-made dressing

Caesar Salad with croutons and shaved parmesan

Asian Chop with fresh ginger dressing, tomatoes, cucumbers, and crispy wontons

Entrees
(Choose 1)

Pan Seared Gulf Shrimp
Sundried tomatoes, Kalamata olives, feta, cream, and Angel Hair pasta

Sautéed Pork Tenderloin with Mushrooms
Wild mushroom risotto, veal jus & cream

Braised Beef Short Ribs
Yukon Gold mashed potatoes & roasted root vegetables

Beverages

Coffee
Soda



Salad Course
(Choose 1)

Garden Salad of field greens with choice of Haus-made dressing

Caesar Salad with croutons and shaved parmesan

Asian Chop with fresh ginger dressing, tomatoes, cucumbers, and crispy wontons

Beet Salad with baby greens, Haus balsamic vinaigrette dressing, feta cheese

Entrees
(Choose 1)

Copper Harbor Marinated Lake Trout
Wood-fire grilled, wild rice

Sautéed Pork Tenderloin with Mushrooms
Wild mushroom risotto, veal jus & cream

Pan Seared Gulf Shrimp
Sundried tomatoes, Kalamata olives, feta, cream, and Angel Hair pasta

10 oz. Grilled Flank Steak (Certified Angus Beef)
Whiskey butter sauce, gratin potatoes, & spicy mushrooms

Vegetarian Variety
Selection of grilled, sautéed, and steamed vegetables

Beverages

Coffee
Soda



“Harbor View”

Buffet Service

2021 Season



Italian Miner

\$30 plus tax and gratuity

Minimum 75 people

Salads - Select 2

Crisp Caesar Salad with croutons, shaved parmesan, Haus Caesar dressing

Asian Chop Salad with tomatoes, cucumbers, crispy wontons, fresh ginger dressing

Marinated cucumber, red onion, aged balsamic basil vinaigrette

Entrees - Select 2

Griddle Seared Lake Superior Trout with Beurre Monte', Lemon & Capers

Braised Beef Short Ribs

Pan Seared Breast of Chicken

Sides

Chef's Creation Vegetarian Variety

Roasted Yukon Gold Potatoes

Roasted Peppers and Corn Rice Pilaf

Sautéed Julienne Vegetables

Desserts - \$6 per person

Chocolate Cheesecake

Fresh Dipped Strawberries



Brockway Mountain
\$35 plus tax and gratuity
Minimum 75 people

Salads – Select 2

Crisp Caesar Salad with croutons, shaved parmesan, Haus Caesar dressing

Asian Chop Salad with tomatoes, cucumbers, crispy wontons, fresh ginger dressing

Fresh Mozzarella, vine ripened tomatoes, balsamic Gastrique

Entrees – Select 2

Griddled Seared Lake Superior Whitefish with Beurre Monte', Lemon & Capers

Pan Seared Gulf Shrimp, Sundried Tomatoes, Kalamata Olives, Feta Cream, Linguini

Sautéed Pork Cutlet with Prosciutto, Sage, Veal Jus, Cream

Sides

Chef's Creation Vegetarian Variety

Wild Mushroom Risotto

Warm German Potato Salad

Julienne Vegetables, Broccoli Florets

Desserts -\$7 per person

Hazelnut Cheesecake

Fresh Dipped Strawberries

Black Forest Torte

Grand Haus

\$39 plus tax and gratuity

Minimum 100 people



Salads – Select 2

Crisp Caesar Salad with croutons, shaved parmesan, Harbor Haus dressing

Mediterranean roasted root vegetables

Bibb lettuce, gorgonzola, tomatoes, Nueske's bacon

Watermelon, arugula, peanuts, feta, olive oil balsamic

Entrees – Select 2

Planked Fresh Fillet of Lake Superior Whitefish, wrapped in Bacon, Wood Fire Grilled

Sautéed Pork Tenderloin with Mushrooms, Veal Jus, Cream

Beef Tenderloin, Diane Style Cognac, Veal Stock, Cream Dijon

Shrimp Scampi Style, White Wine, Herb Butter, Fettuccine

Sides

Chef's Creation Vegetarian Variety

Wild Mushroom Risotto

Saffron Valencia Rice with Crisp Peas

Julienne Vegetables, Fresh Broccoli

Desserts - \$8 per person

Black Forest Chocolate Cream Torte

Belgian Chocolate Mousse

Fresh Raspberry Tarts

Blackberry Shortcake, Chantilly



Add-On Beverage Amenities

Below is a sample list, please inquire about additional selections or visit harborhaus.com

Beer

Domestic

Budweiser	Budweiser Light
LaBatt's Blue	LaBatt's Blue Light
Michelob Ultra	Coors Light

Craft

Brickside Brewery	Blackrocks
Bells	Keweenaw Brewing

Premium

Oberon	Weihenstephaner
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Wine

Moscato	Sauvignon Blanc	Cabernet Sauvignon
Chardonnay	Riesling	Pinot Noir
Pinot Grigio	Rosé	Merlot

Champagne



Add-On Dessert Amenities

(Choose 1)

Seasonal Cheesecake

Black Forest Chocolate Cream Torte

Vanilla Bean Crème Brulee

Grandma Dyson's Bourbon Chocolate Pecan Pie

Warm Apple Cobbler



Event Specifications

Availability

Event	Party Size	Buffet/Plated
JJ Astor Wine Room	Maximum 18	Plated
Restaurant	Minimum 25	Plated
Event Center	Minimum 75	Buffet

Plated Service Pricing

Item	2021 Price
Plated Service Option One	\$26
Plated Service Option Two	\$28
Plated Service Option Three	\$30
Dessert Menu	\$ 6

Buffet Style Pricing

Item	2021 Price
Italian Miner	\$30
Brockway Mountain	\$35
Grand Haus	\$39
Dessert Menu	\$6-\$8

Beverage Pricing

Item	2021 Price
Domestic Beer	\$275/keg
Craft Beer	\$375/keg
Premium Beer	\$450/keg
House Wine	\$ 30/bottle



Beverage Pricing Options

1 - Cash Only Option

Guests pay for drinks.

2 - Beer and Wine Option

Bridal couple pays for beer and wine.

Guests pay for mixed drinks \$6

3 - Open Bar

Bridal couple pays for all drinks.

4 - Open Bar with Cap

Guests pay once inventory (determined by bridal couple) is exhausted.

5 – By the Hour for House Drinks-Beer-Wine*

First Hour\$13/person

Second Hour\$11/person

Additional Hours\$10/person

*For premium liquor, we would charge by consumption in addition to the hourly rate.

6 – By the Hour for House Beer-Wine

First Hour\$10/person

Second Hour\$ 9/person

Additional Hours\$ 8/person



Venue Rental Specifications

Restaurant Rental Prior to Service	\$500
Restaurant Rental During Service.....	Contact Us
Event Center Rental for 100 Guests.....	\$1,000
Each Additional Guest	\$10
Trellis	\$150
Chairs for Dock Ceremony	\$2/chair
Decoration Setup	\$100



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