

NOTO'S

at the **Bil-Mar**



Banquets

Breakfast Packages

Priced per person

Classic Continental \$15

Assorted Breakfast Breads and Pastries
Fresh Fruit Display
House Granola and Yogurt
Coffee and Tea and Juice Station

Healthy Morning \$19

Assorted Breakfast Breads and Pastries
Fresh Fruit and Cheese Display
House Granola and Yogurt
Assorted Petite Quiche
Coffee and Tea and Juice Station

All Exclusive \$25

Assorted Breakfast Breads and Pastries
Fresh Fruit and Cheese Display
House Granola and Yogurt
Assorted Petite Quiche – Meat or Vegetarian Option
Breakfast Potato Hash
Bacon, Sausage, Ham, Tempeh (choose 2)
French Toast Bake – Classic, Cranberry Mascarpone, Pesto, or Pomodoro (choose 1)
Coffee and Tea and Juice Station

Lunch Packages

Tier 1

\$38 per person

Includes the selection of one appetizer, one salad, up to three main course options, and one dessert. If desserts are preset at every other setting, then you may select two desserts. Host to provide meal indicator cards for each guest.

Appetizers

Appetizers are served buffet style upon arrival

Imported and Local Cheese and Charcuterie Board – meats, cheeses, pickled vegetables, flatbread

Assorted Breads and Spreads – grilled vegetables

Fresh Pulled Mozzarella Display – pinwheels, caprese and al forno

Shrimp Cocktail and Sweet and Spicy Shrimp

Paté Assortment – chicken, salmon, vegetable (served on crostini and vegetable crudité)

Salad Course

Bibb – chèvre, orange zest, crushed hazelnuts, croissant croutons, honey-white balsamic dressing

Noto's Salad – red onion, kalamata olives, tomato, romano, house vinaigrette

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

House Greens – beets, apples, blue cheese, candied walnuts, sherry vinaigrette

Bil-Mar Baby Spinach – crisp thick cut bacon, grated espresso cheddar, grilled pears, dried blueberries and white balsamic vinaigrette

Main Course & Desserts continued on next page.

Main Course

Main course served with chef's vegetable (add grains or potato \$2)

Grilled Lamb Chop – pesto

Grilled Butchers Steak – chimchurri or mushroom demi-glace

Wood Roasted Chicken – airline breast, fresh herb

Great Lakes Walleye Noccioli – hazelnut crust, frangelico cream

Grilled Salmon – pineapple, apricot chutney

Stuffed Squash – roasted vegetables, pepitas, romesco

Butternut Squash Ravioli – eggplant cream

Desserts

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Mascarpone Cheesecake – Served with chocolate sauce or brandied strawberry sauce

Chocolate Flourless Torte – Served with chocolate sauce or raspberry sauce

Tiramisú – Ladyfingers soaked in espresso with brandy mascarpone filling ^(GF)

Platters of Mini Pastries – Chef's assortment of bite size pastries presented on platters for each table

Tier 2

\$34 per person

Includes the selection of one appetizer, one salad, up to three main course options, and one dessert. If desserts are preset at every other setting, then you may select two desserts. Host to provide meal indicator cards for each guest.

Appetizers

Appetizers are served buffet style upon arrival

Imported and Local Cheese and Charcuterie Board – meats, cheeses, pickled vegetables, flatbread

Assorted Breads and Spreads – vegetable crudité

Assorted En Croûte – sausage – pepperoni – vegetarian

Salad Course

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

Caprese Classico – tomato, basil, pickled red onion, balsamic

della Casa Salad – field greens, grated carrot, pickled onion, creamy roasted garlic dressing

Noto's Salad – red onion, kalamata olives, tomato, romano, house vinaigrette

House Greens – beets, apples, blue cheese, candied walnuts, sherry vinaigrette

Main Course

Main course served with chef's vegetable (add grains or potato \$2)

Chicken Francesca – parmesan crust, meyer lemon sauce, chopped heirloom tomatoes, balsamic glaze

Bistro Tender – red wine demi-glace

Fried Perch – cornmeal and chickpea dusted – olive remoulade

Toasted Farro – roasted squash, kale, smoked apples, blue cheese (vegan available)

Herb Porkloin – apple, bacon cider glaze

Desserts

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Mascarpone Cheesecake – Served with chocolate sauce or brandied strawberry sauce

Chocolate Flourless Torte – Served with chocolate sauce or raspberry sauce

Tier 3

\$28 per person

*Includes the selection of one appetizer, one salad, up to two main course options, and one dessert.
If desserts are preset at every other setting, then you may select two desserts. Host to provide meal indicator cards for each guest.*

Appetizers

Appetizers are served buffet style upon arrival

Cheese Board

Assorted Breads and Spreads – vegetable crudité

Salad Course

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

Salad della Casa – field greens, grated carrot, pickled onion, creamy roasted garlic dressing

Noto's Salad – red onion, kalamata olives, tomato, romano, house vinaigrette

Main Course

Main course served with chefs vegetable (add grains or potato \$2)

Roasted Porkloin – apple ginger chutney

Lemon Basil Chicken – grilled, pesto butter sauce

Great Lakes Whitefish – gremolata, butter sauce

Mushroom Risotto – housemade risotto, wild mushrooms

Roasted Vegetable Penne – pomodoro

Petite Desserts

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Dinner Packages

Tier 1

\$58 per person

Includes the selection of two appetizers, one salad, up to three main course options, and one dessert. If desserts are preset at every other setting, then you may select two desserts. Host to provide meal indicator cards for each guest.

Appetizers

Appetizers are served passed

Or served as a first course add \$2

Large Pink Prawns – cocktail and dijon horseradish sauce

Lollipop Lamb Chops – fresh herb jelly

Morels and Creamed Leeks in Phyllo – lemon mint yogurt

Fresh Mozzarella al Forno – crostini, balsamic glaze

Mozzarella Pinwheels – assorted; prosciutto, basil pesto, balsamic glaze

Smoke Bacon Wrapped Scallops – orange thyme sauce

Petite Quiche – black truffle and espresso aged cheddar

Smoked Whitefish Paté – dried berries, crostini

Beef Tenderloin – horseradish, arugula, crostini

Salad Course

Served with house rolls and butter

Bibb – chèvre, orange zest, crushed hazelnuts, croissant croutons, honey, white balsamic dressing

Petite Grilled Romaine – smoked paprika oil, smoked gorgonzola, toasted pine nuts, grilled lemon, heirloom grape tomato.

Noto's Salad – red onion, kalamata olives, tomato, romano, house vinaigrette

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

Caprese Classico – tomato, basil, pickled red onion, balsamic

Bil-Mar Baby Spinach – crisp thick cut bacon, grated espresso cheddar, grilled pears, dried blueberries and white balsamic vinaigrette.

House Greens – beets, apples, blue cheese, candied walnuts, sherry vinaigrette

Entrées and Desserts continued on the next page.

Entrée

Served with Chefs Accompaniments. (Vegetable and Potato or Grains)

Filet Mignon – smoked Michigan morel sauce or wellington style.

Hand Cut Ribeye – smoked blue cheese, or caramelized shallot butter

Fresh Great Lakes Walleye Noccioli – hazelnut crust, frangelico cream

Roast Salmon – pulled lobster, saffron butter

Chicken Francesca – parmesan crust, meyer lemon sauce, chopped heirloom tomatoes, balsamic glaze

Chicken Piccata – caper, lemon, shallots, parsley, butter

Crêpe Gateau – grilled vegetables, mushroom paté, fresh mozzarella, layered with crêpe, puff pastry, pomodoro sauce

Butternut Squash Ravioli – smoked eggplant cream

Coconut Curry Jackfruit – eggplant, carrot, zucchini, basmati

Desserts

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Mascarpone Cheesecake – Served with chocolate sauce or brandied strawberry sauce

Chocolate Flourless Torte – Served with chocolate sauce or raspberry sauce

Tiramisú – Ladyfingers soaked in espresso with brandy mascarpone filling ^(GF)

Platters of Mini Pastries – Chef's assortment of bite size pastries presented on platters for each table

Tier 2

\$46 per person

Includes the selection of one appetizer, one salad, up to three main course options, and one dessert. If desserts are preset at every other setting, then you may select two desserts. Host to provide meal indicator cards for each guest.

Appetizers

Appetizers are served passed or served as a first course add \$2

Pesto Arancini – pesto risotto, mozzarella, pomodoro

Bruschetta Classico – tomato, onions, garlic, balsamic, basil, grilled Italian bread

Smoked Salmon Crostini – herb mousse lemon, caper

Lobster and Pepper En Croûte – mozzarella, smoked peppers, pizza dough, basil oil

Mushroom Crostini – caramelized onion, herb chèvre

Blackened Shrimp or Shrimp Cocktail

Strawberry Crostini – compote, mascarpone, basil

Antipasti Skewers – salami, fresh mozzarella, artichoke, olive

Salad Course

Served with house rolls and butter

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

Caprese Classico – tomato, basil, pickled red onion, balsamic

della Casa Salad – field greens, grated carrot, pickled onion, creamy roast garlic dressing

Noto's Salad – red onion, kalamata olives, tomato, romano, house vinaigrette

House Greens – beets, apples, blue cheese, candied walnuts, sherry vinaigrette

Entrée

Served with Chefs Accompaniments. (Vegetable and Potato or Grains)

Roast New York Striploin – pine nut, fresh herb rub

Stuffed Boneless Porkloin – sweet Italian sausage, provolone, bolognese sauce

Chicken Parmesan – pomodoro

Grilled Salmon – pineapple, apricot chutney

Pesto Risotto – portabello, spinach, roasted tomato (vegan available)

Desserts

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Mascarpone Cheesecake – Served with chocolate sauce or brandied strawberry sauce

Chocolate Flourless Torte – Served with chocolate sauce or raspberry sauce

Tier 3

\$32 per person

*Includes the selection of one appetizer, one salad, up to two main course options, and one dessert.
If desserts are preset at every other setting, then you may select two desserts. Host to provide meal indicator cards for each guest.*

Appetizers

Appetizers are served passed or served as a first course add \$2

Brushetta Classico – tomato, onions, garlic, basil, balsamic, olive oil, grilled Italian bread

Noto's Mini Meatballs – veal and beef meatballs, pomodoro

Blackberry Brie Crostini – basil, balsamic

Caprese Skewers – fresh mozzarella, tomato, kalamata olives, basil, balsamic

Assorted Hummus Canapé – vegetable crudité

Smoked Pork Crostini – house BBQ

Salad Course

Served with house rolls and butter

della Casa Salad – field greens, grated carrot, pickled onion, creamy roasted garlic dressing

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

Vegan Kale Caesar – kale, romaine, quinoa, tomatoes, spiced pepitas, vegan caesar dressing

Entrée

Served with Chefs Accompaniments. (Vegetable and Potato or Grains)

Bistro Tender – grilled, caramelized shallot demi-glace

Lemon Basil Chicken – grilled, pesto butter sauce

Mushroom Risotto – housemade risotto, wild mushrooms

Great Lakes Whitefish Gratinée – mornay sauce, lemon, basil butter

Roast Eggplant Pomodoro – chickpea, spinach, tomato, basil

Desserts

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Platters / Salads

Banquet Platters

Platters serve 25 guests (priced per item)

Smoked Salmon – house cured and smoked, traditional accompaniments – 160
onions, eggs, capers, dill mustard.

Poached Salmon – citrus herb crème fraîche, cucumber scales – 160

Roasted Porkloin – onions, whole grain mustard, horseradish aioli, house made petite rolls – 160

Beef Tenderloin – greens, onions, tomatoes, horseradish crème, house made petite rolls – 200

Fresh Fruit Platter – seasonal fruits – 80

Cheese Platter – local and imported cheeses served with olives and flatbreads – 150

Antipasti Platter – cured meats and cheese, olives and flatbreads – 150

Grilled Vegetable Platter – seasonal grilled veggies, house made hummus – 80

Vegetable Crudité Platter – served with vegan avocado ranch – 65

Salads

Salads serve 25 guests

Caprese Salad – house pulled mozzarella, heirloom tomatoes, pickled red onion, basil, balsamic – 100

Couscous – Israeli couscous, grilled zucchini, squash, eggplant, basil, herb vinaigrette – 100

Toasted Farro – dried cranberries, apples, scallions, toasted walnuts, white balsamic vinaigrette – 100

Quinoa – heirloom tomatoes, red onion, romano, basil, balsamic dressing – 100

Chickpea – cauliflower, onion, zucchini, curry, turmeric, feta, lemon oil – 90

Green Lentils – olives, onion, red pepper, chèvre, tarragon vinaigrette – 100

Pasta Salad – olives, tomato, red pepper, scallions, herb vinaigrette – 80

Potato Salad – onion, celery, green and black olives, smoked curry dressing – 80

Broccoli – red onion, dried cranberries, sunflower seeds, curry, creamy vegan dressing – 90

Appetizers

Tier 1

\$5 per person per selection

Hot

Lollipop Lamb Chops – fresh herb jelly

Morels and Creamed Leeks in Phyllo – lemon mint yogurt

Fresh Mozzarella al Forno – crostini, balsamic glaze

Smoke Bacon Wrapped Scallops – orange thyme sauce

Petite Quiche – black truffle and espresso aged cheddar

Pesto Arancini – pesto risotto, mozzarella, pomodoro

Lobster and Pepper En Croûte – mozzarella, smoked peppers, pizza dough, basil oil

Cold

Large Pink Prawns – cocktail and dijon horseradish sauce

Beef Tenderloin crostini – horseradish, arugula

Smoked Salmon Crostini – herb mousse lemon, caper

Mini Phyllo – stuffed with choice of chicken or lobster salad

Tea Sandwiches – choice of cucumber, egg, smoked salmon, prociutto

Tier 2

\$4 per person per selection

Hot

Mushroom Crostini – caramelized onion, herb chèvre

Blackened Shrimp or Shrimp Cocktail

Noto's Mini Meatballs – veal and beef meatballs, pomodoro

Smoked Pork crostini – house bbq

Spinach and Mushroom Strudel – housemade

Squash Bacon and Blue Cheese Strudel – housemade

Black Bean Eggrolls – house salsa

Mini Crabcakes – house remoulade

Cold

Mozzarella Pinwheels – assorted; prosciutto, basil pesto, balsamic glaze

Smoked Whitefish Pâté – dried berries, crostini

Bruschetta Classico – tomato, onions, garlic, balsamic, basil, grilled Italian bread

Strawberry Crostini – compoté, mascarpone, basil

Antipasti Skewers – salami, fresh mozzarella, artichoke, olive

Prosciutto Wrapped Asparagus – grilled

Blackberry Brie Crostini – basil, balsamic

Caprese Skewers – fresh mozzarella, tomato, kalamata olives, basil, balsamic

Assorted Hummus Canapés – vegetable crudités

Plated Entrées

Served with choice of salad, vegetable, grains, or potato

Add a side of pasta \$4 per person

Salad

della Casa Salad – field greens, grated carrot, pickled onion, creamy roasted garlic dressing

House Chopped Caesar Salad – romaine, tomato, parmesan, croutons, caesar dressing

Caprese Classico – tomato, basil, pickled red onion, balsamic

Noto's Salad – red onion, kalamata olives, tomato, romano, house vinaigrette

House Greens – beets, apples, blue cheese, candied walnuts, sherry vinaigrette

Meat

6 oz Filet Mignon – smoked Michigan morel sauce or wellington style – 40

8 oz Hand Cut Ribeye – smoked blue cheese, or caramelized shallot butter – 32

8 oz Roast New York Striploin – pine nut, fresh herb rub – 32

Stuffed Boneless Porkloin – sweet Italian sausage, provolone, bolognese sauce – 30

6 oz Bistro Tender – grilled, caramelized shallot demi-glaze – 28

Grilled Lamb Chop – pesto – 28

6 oz Grilled Butchers Steak – chimchurri or mushroom demi-glaze – 28

Herb Porkloin – apple, bacon cider glaze – 22

Roasted Porkloin – apple ginger chutney – 22

Chicken

Chicken Francesca – parmesan crust, meyer lemon sauce, chopped heirloom tomatoes, balsamic glaze – 22

Chicken Piccata – caper, lemon, shallots, parsley, butter – 22

Chicken Parmesan – pomodoro – 20

Lemon Basil Chicken – grilled, pesto butter sauce – 20

Wood Roasted Chicken – airline breast, fresh herb – 24

Seafood

Fresh Great Lakes Walleye Noccioli – hazelnut crust, frangelico cream – 34

Roasted Salmon – saffron butter, topped with pulled lobster – 32

Grilled Salmon – pineapple, apricot chutney – 32

Great Lakes Whitefish Gratinee – mornay sauce, lemon, basil butter – 26

Fried Perch – cornmeal and chickpea dusted – olive remoulade – 24

Great Lakes Whitefish – gremolata, butter sauce – 26

Vegetarian/ Vegan

Crepe Gateau – grilled vegetables, mushroom pate, fresh mozzarella, layered with crepes, puff pastry, pomodoro sauce – 24

Butternut Squash Ravioli – smoked eggplant cream – 22

Coconut Curry Jackfruit – eggplant, carrot, zucchini, basmati – 20 (V)

Pesto Risotto – portabellas, spinach, roasted tomato* – 24

Mushroom Risotto – housemade risotto, wild mushrooms – 20

Roasted Eggplant Pomodoro – chickpea, spinach, tomato, basil – 18

Stuffed Squash – roasted vegetables, pepitas, romesco – 19 (V)

Toasted Farro – roasted squash, kale, smoked apples, blue cheese* – 18

* Vegan Option Available

(V) Vegan

Grains and Potato

Herb Roasted Red Skin Potato
Sour Cream and Chive Whipped Yukons
Horseradish and Garlic Mashed
Fingerling Potato Hash
White Cheddar Potato Gratin
Green Lentil and Tarragon
Toasted Farro and Balsamic
Quinoa and Herb Vinaigrette
Creamy Blue Corn Polenta
Boursin Grits
Wild Rice Blend

Vegetables

Chef's Seasonal Vegetable Medley
Sautéed Green Beans
Curry Roasted Carrots
Grilled Asparagus
House Brussels Sprouts
Garlic Broccoli or Cauliflower
Braised Greens – kale and spinach

Pasta

Served with chef's featured vegetables

Pasta alla Funghi – Forest mushrooms, shallots, sundried tomatoes, asiago, chianti, olive oil, and butter – 22

Cannelloni della Casa – Rolled stuffed pasta with ground veal, Noto's famous Italian sausage, baby spinach, bolognese sauce, parmesan and mozzarella cheese – 24

Puttanesca – Pasta tossed with capers, olives, red pepper flakes and tomato sauce – 20

Artichoke – Artichoke with roasted garlic and sundried tomato parmesan sauce – 22

Lasagne – Homemade lasagne layered with Italian sausage and meat bolognese – 22

Vegetable Lasagne – layers of vegetables, ricotta, mozzarella, pomodoro – 22

Chef's Stations

* add \$100 chef's fee per action station

Banquet Stations

(minimum 25 guests / priced per person)

Fresh Pulled Mozzarella – a variety of hand-stretched mozzarella, including pesto and prosciutto pinwheels, caprese salad, warm mozzarella with chefs' accompaniments – 13

Sushi Station – chef's variety of maki sushi and nori maki rolls, classic accompaniments (nigiri and sashimi upon request) – 17

Oyster Bar – trio of fresh shucked oysters, all accompaniments, mignonettes, lemons, spices, sauces served on the side – 19

Seafood Bar – large display of oysters, shrimp cocktail, crab legs, smoked salmon and all accompaniments – 30
Add a choice of mussels, clams, octopus – 6 per person

Mac-n-Cheese Station – duo of house made mac-n-cheese, top your own bowl with assorted toppings – 22

Wood Fired Pizza Station – choice of three styles – 17

Mini Tea Sandwiches – a variety of cucumber, egg, chicken, smoked salmon – 14

Breads and Spreads Station – a variety of bruschetta, hummus, dips all accompanied by flatbread crackers, fresh baked bread – 14

Gluten Free Options – 2 per person

Pasta Station

\$20 per person

Tomato Sauce

Vodka Tomato Cream Sauce

Primavera Alfredo Sauce

Puttanesca – pasta tossed with capers, olives, red pepper flakes, tomato sauce

Artichoke Roasted Garlic and Sundried Tomato Parmesan Sauce

Carving Station

\$25 per person

Roasted Inside Round of Beef – horseradish cream and au jus

Braised Beef Brisket – whole grain mustard

Roasted Breast of Turkey – orange, cranberry chutney

Roasted Pork Loin – apple, ginger chutney

Braised Lamb Shank – herb, walnut pesto

Cured Slow Roasted Ham – sea salt, brown sugar rub

Omelet Station

\$13 per person

Eggs, egg whites, spinach, tomato, mushroom, peppers, onions, ham, bacon, cheddar, mozzarella, swiss

Fresh Squeezed Juice Bar

\$8 per person

Chef manned juice bar featuring a variety of organic fruits and vegetables

Dessert Options

Deluxe Tier

\$10 per person

Tiramisú – ladyfingers soaked in espresso with brandy mascarpone filling (GF)

Platters of Mini Pastries – chef's assortment of bite size pastries presented on platters for each table.

Any dessert from the basic or middle tier

Middle Tier

\$9 per person

Mascarpone Cheesecake – served with chocolate sauce or brandied strawberry sauce

Chocolate Flourless Torte – served with chocolate sauce or raspberry sauce

Any dessert from the basic tier

Basic Tier

\$7 per person

White Layer Cake Slice – three layers of white cake filled with vanilla buttercream

Chocolate Layer Cake Slice – three layers of chocolate cake filled with chocolate buttercream

Sponsored Bar Service for Noto's at The Bil-Mar

Price Subject to Michigan Sales Tax and 20% Service Fee

Bar Type up to:	3 Hours of Service	4 Hours of Service
<i>Host Bar #1</i> <i>Domestic Beer • House Red and White Wine • Soft Drinks</i>	<i>\$17 per person</i>	<i>\$21 per person</i>
<i>Host Bar #2</i> <i>Domestic and Craft Draft Beers • House Red and White Wine • Soft Drinks</i> <i>Gordon's Gin, Luksusowa Vodka, Don Q Rum, Cabrito Tequila, Seagram's 7,</i> <i>McClelland Single Malt, Jim Beam Bourbon</i>	<i>\$22 per person</i>	<i>\$27 per person</i>
<i>Host Bar #3</i> <i>Domestic, Imported, and Craft Beer • House Red and White Wine • Soft Drinks</i> <i>Gordon's and Hendricks Gin, Luksusowa and Tito's Vodka, Don Q and Captain Morgan Spiced Rum,</i> <i>Seagram's 7 and Old Grand Dad, and Fireball Whiskey, Cabrito Tequila, Jameson and Johnny</i> <i>Walker Red Label Scotch, Jim Beam and Bulleit Rye Bourbon</i> <i>One Signature Cocktail (choose the spirit and we do the rest)</i>	<i>\$27 per person</i>	<i>\$32 per person</i>
<i>Host Bar #4</i> <i>Domestic, Imported, and Craft Beer • House Red and White Wine, Bubbles • Soft Drinks</i> <i>Hendick's and Tanqueray Gin, Tito's, Ketel One, and Grey Goose Vodka, Bacardi Superior and</i> <i>Captain Morgan Spiced Rum, Cabrito and Herradura Gold Reposado Tequila, Canadian Club,</i> <i>Fireball, Jack Daniels Original #7, and Templeton Rye Whiskey, Dewars White Label,</i> <i>Jameson, and JW Red Label, Bulleit Bourbon and Bulleit Rye</i> <i>One Signature Cocktail (choose the spirit and we do the rest)</i>	<i>\$32 per person</i>	<i>\$37 per person</i>

By the Bottle Options (added to any of the above Bar Services)

Kahlua, Limoncello and Sambuca	\$125 (per bottle)
Frangelico, Fernet Branca, Bailey's Irish Cream	\$130 (per bottle)
Buffalo Trace, Makers Mark, Eagle Rare 10yr.	\$135 (per bottle)
Don Julio Anejo, Blanco, or Reposado	\$140 (per bottle)
Highland Park 12yr and Oban 14yr	\$145 (per bottle)

Signature Cocktail Option

One Additional Signature Cocktail	\$7 (per person)
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Room Rentals

La Grande Vista

(The Grand View)

Our large upstairs room features a granite bar with a full view of Lake Michigan, the beach, and sunsets through a glassed wall. We also have an enclosed balcony with vertically opening glass doors, a private dining room, and a granite dance floor. La Grande Vista seats 125 guests.

Friday, Saturday or Sunday Evening Minimum – \$5,000 (6:00 p.m. – Midnight)
plus Room Rental Fee \$3,000

Friday, Saturday, or Sunday Afternoon Minimum – \$3,000 (11:00 a.m. – 3:00 p.m.)
plus Room Rental Fee \$2,300

Monday through Thursday Evening Minimum – \$3,000 (6:00 p.m. – 10:00 p.m.)
plus Room Rental Fee \$2,300

Private area not exclusive – \$1,000

Talk to your event planner for more information



The Private Dining Room

With seating up to 25 guests, our Private Dining Room offers a beautiful view of Lake Michigan within a cozy space. Includes flat screen television for your use.

Friday, Saturday or Sunday Morning, Afternoon, or Evening

Room Rental Fee \$500 each

Monday through Thursday Morning, Afternoon, or Evening

Room Rental Fee \$300 each

NOTO'S at the BIL-MAR GENERAL INFORMATION AND POLICIES

Reservations

- Banquet rooms, meeting rooms and our private dining room are reserved through our Special Events Planner. Appointments are recommended for viewing the facility, planning and scheduling events.
- The coordination of all arrangements for menus and other details must be finalized 30 days prior to your event. Please contact our Special Events Planner.
- An event is “booked” only when the deposit and signed contract are in place.

Room Rentals & Minimums

For each of the banquet rooms, a guaranteed food and beverage minimum must be met. If the final food and beverage fee fails to meet or exceed the adjusted food and beverage fee, then the adjusted food and beverage fee will be charged. If the client fails to provide a guaranteed number of guests at least one week prior to the function date, and the final food and beverage fee fails to meet or exceed the minimum food and beverage fee, then the minimum food and beverage fee will be charged. Michigan sales tax, 20% service fee, room fee, and rental fees (if applicable) will be added to the food and beverage fee ultimately charged. The sales tax, service fee, rental fees, and room fee are not included in calculating the food and beverage fees.

Deposits/Payment

- The deposit is non-refundable, must be paid at the time the Function Agreement is signed, and will be applied to the final payment if all amounts due are paid in full on or before the function date. The deposit is in addition to any cancellation fee that may apply. If the function is canceled, the deposit will not be applied to or deducted from the cancellation fee.
- La Grande Vista has a deposit of \$1,500.
- The amounts stated in this booklet include a 3% discount for timely cash payment. The 3% discount does not apply to any amount paid by credit card or paid after the event date. 3. An additional deposit of 50% of the estimated bill may be required 30 days prior to your event.
- The remaining balance is due three days prior to your event. Any exceptions must be approved by Noto's in advance of the event.

Cancellations

- If Client cancels the function, Client will forfeit the deposit and pay the following fees:
 - Cancellation 120 days to 60 days before the event: 25% of the minimum food and beverage fee, plus 25% of the room fee.
 - Cancellation 59 days to 72 hours before the event: 50% of the adjusted food and beverage fee, if Client provided a guaranteed number of guests at least one week prior to the function date, otherwise 50% of the minimum food and beverage fee, plus 50% of the room fee.
 - Cancellation less than 72 hours before the event: 100% of the adjusted food and beverage fee, if Client provided a guaranteed number of guests at least one week prior to the function date, otherwise 100% of the minimum food and beverage fee, plus 100% of the room fee.

Responsibility

- Noto's is not responsible for delays or failures in performance due to events beyond its control, including but not limited to acts of God or governmental bodies, civil disorders, labor disputes, power failures, or other events of force majeure or due to failure to notify Noto's of changes in your address or telephone number.

Decorations

- All displays/decorations must be approved by our Special Events Planner.
- Nothing is to be taped, tacked, nailed, stapled, etc. on the walls, ceilings, mirrors, etc. Doing so will cause you to pay a damage fee.
- Feathers, Confetti, glitter, and other similar objects are not permitted. If you or your guests use these objects, you will be required to pay a clean-up and damage fee.
- All candles must be shielded. No open flames are allowed.
- Noto's Silver Candelabras are available for \$45 each.
- Noto's has a limited offering of specialty linens. Please ask your Special Events Planner.

Food and Beverages

- Noto's must provide all food, beverages and service. No food or beverages will be permitted to be brought into Noto's by the client or any of the client's guests. Wedding cakes are the only exception: please make arrangements with our Special Events Planner. Please schedule cake delivery and set-up to be completed no earlier than two hours prior to guests' arrival.
- Wedding cakes that are not ordered through Noto's will incur a \$3 per person cake fee. Noto's will provide a cake table covered with white linen, skirting, cutting and serving of the cake if desired.
- Food and Beverage prices are subject to Michigan state sales tax and a 20% service fee.

- In the event a choice of entrées is requested, a surcharge of \$1 per person will apply and the choice cannot exceed two items. Specified amounts for each entrée must be provided and guests must have some visual means of identifying their choice of entrée; i.e. color-coded place cards or different symbols for each selection.
- Please let our Special Events Planner know if any special religious or dietary needs should be a consideration in your menu planning.
- All food stations will be removed within three hours, except for Hors d'œuvre stations which are intended for one hour. If your event would require any food stations to be available for a longer period, additional charges will apply.
- All events requiring additional personnel will be charged a minimum labor fee of \$50.
- Noto's cannot guarantee menu pricing prior to 60 days before the event.
- Client must verify the number of guests at least 10 days prior to the function date (the "guaranteed number of guests"). The guaranteed number of guests is not subject to further reduction. If Client fails to provide a guaranteed number of guests at least 10 days prior to the function, Client will pay a food and beverage fee determined according to the anticipated number of guests indicated on the first page of the signed Function Agreement. Notwithstanding the foregoing, Client will be charged a final food and beverage fee determined according to the final number of guests if the final number of guests is greater than the anticipated number of guests shown on the first page of the Function Agreement or the guaranteed number of guests, if the client provides a guaranteed number of guests.
- All Federal, State and Local laws regarding food and beverage purchases and consumption are strictly adhered to. Due to Ottawa County Health Department regulations and liability issues, food and beverages remaining after an event may not be left with the client. We appreciate your cooperation.
- We cannot serve alcohol to anyone under 21-years-old. Your guests may be asked to provide a valid picture ID before we serve them any alcohol.

- The Noto banquet rooms are available for your evening event for up to six hours or until 1:00 a.m. whichever comes first. All bars will close by midnight. All entertainment will end no later than 12:30 a.m.
- Special arrangements can sometimes be made to allow early access to the room for decorating, but arrangements must be made in advance through the Event Planner. Additional fees may apply.

Other Services

- Audiovisual equipment arrangements and rentals must be made through your Special Events Planner.
- White linens are provided at no charge. Other colors are available at an additional charge.

Outside Services

- Your Special Events Planner will be happy to work with you on arranging for outside services such as musicians, photographers, florists, etc. These services are to be booked by the Client and will be solely their responsibility.
- Your Special Events Planner must approve all outside services.
- All entertainment should end no later than 12:30 a.m.

Liability/Damage

- Any damage incurred will be the responsibility of the host and appropriate charges will be determined.
- The host is responsible for the conduct of all attendees and outside vendors arranged by them.
- Noto's reserves the right to examine and control all private events.
- The host will assume responsibility for the damage or loss of any items left in the banquet room before or after an event.
- Noto's reserves the right to require a property damage deposit.
- Smoking is prohibited throughout Noto's.
- Noto's is not responsible for delays or failures in performance due to events beyond its control, including but not limited to acts of God or governmental bodies, civil disorders, labor disputes, power failures, other events of force majeure, or due to Client's failure to notify Noto's of changes in its address or telephone number.

Off -Premise Catering

- All off-premise catering will have an additional 15% charge.
- For groups less than 50 people, additional chef's fees and service fees may be required. Catering drop-off and set-up charges will be a minimum of \$50.
- Food and Beverage revenue must reach a minimum of \$1000 for delivery.