

Harbor Haus

★ COPPER HARBOR • MICHIGAN ★

Est. 1974



Wedding Packages

2025 Season

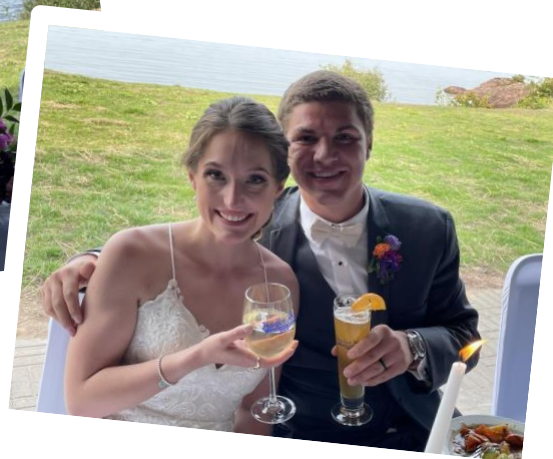
The Harbor Haus Experience

The Harbor Haus is “where experiences are beautiful and memories last forever.” For today’s couples, the Harbor Haus represents the ideal place to celebrate family, friends, and the beginning of a beautiful life together!

Here, scenic backdrops unlike any other make wedding photos into masterpieces and the ceremony itself into a special, intimate moment. With Lake Superior serving as the backdrop, the Harbor Haus is the venue where family and friends of all ages can enjoy a unique experience and create memories that will last a lifetime!

When you choose The Harbor Haus to host your wedding, you are not just hosting your wedding on the shores of beautiful Lake Superior; you are becoming a part of the Harbor Haus history. The Harbor Haus is a treasured destination exuding traditional Copper Country charm and warm hospitality since 1974. Whether you envision exchanging vows amongst the vistas of the Harbor or dancing the night away in an intimate setting, the Harbor Haus will create a weekend where "memories last forever."

The Harbor Haus wedding experience includes consulting with our wedding team to make the planning process as seamless as possible. Our goal is to have every couple enjoy planning their wedding from the first phone call to the final goodbyes. While working with Harbor Haus, you have the comfort of knowing your wedding plans are being handled by true professionals that want to make your wedding dreams come true! We welcome you to become the Harbor Haus’ next bridal couple...





77 Brockway Avenue, Copper Harbor, Michigan
906/289-4502
info@harborhaus.com

2025 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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Appetizers

Hand Passed

Hand crafted in Haus, minimum of 50/each

- 2.⁰⁰ Prosciutto / Melon
- 2.²⁵ Sesame Chicken Tempura / Poké Dipping Sauce
- 2.²⁵ Spinach Quiche
- 3.⁵⁰ Chilled Jumbo Gulf Shrimp
- 1.⁷⁵ Cucumber Hummus Tart / Lingonberries
- 2.²⁵ Shrimp Fritters / Remoulade
- 2.²⁵ Grilled Chicken Saté / Peanut Sauce
- 2.⁵⁰ Beef Tenderloin Saté / Peanut Sauce
- 2.⁷⁵ Grilled Shrimp Saté / Peanut Sauce
- 1.⁹⁵ Curried Chicken Salad / Strawberries
- 2.⁹⁵ Crab Wontons / Lump Crab / Cream Cheese / Fresh Herbs



Appetizer Displays

Minimum of 50/each, price per person

- 6.⁹⁵ Cheese & Fruit Display
Imported cheeses / fresh seasonal fruit
- 3.⁹⁵ Vegetable Crudities
Assorted seasonal vegetables / dip

JJ Astor Wine Room

Enjoy your celebration in our private dining room with plated service!

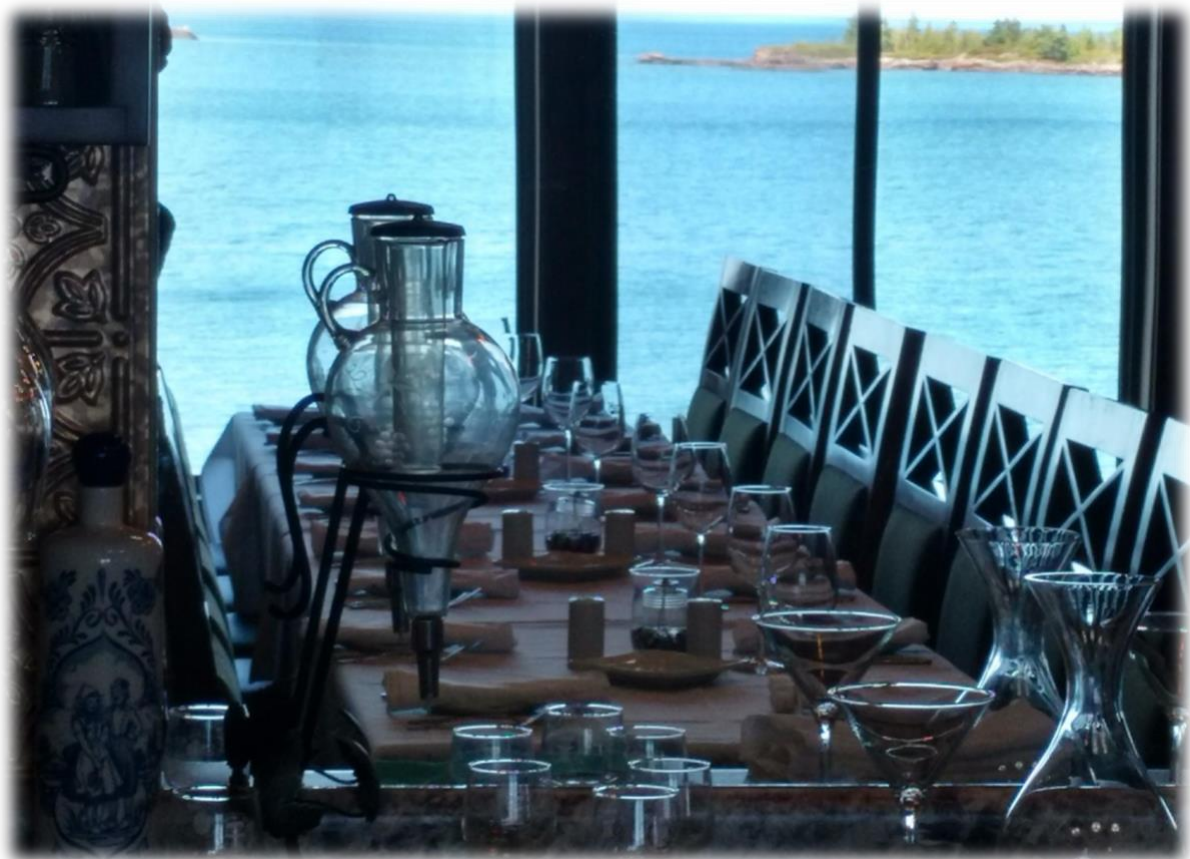
Seating capacity - 16 guests

\$75 rental fee

Reservation times available

3:00 PM

6:00 PM



“In Haus” Private Dining

Enjoy your celebration in our restaurant with *plated service!*

Availability is limited and the celebration must conclude prior to dinner service, 2:30 PM.

\$500 rental fee



Salad Course

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

Chef's Seasonal Salad

Entrees

Served with fresh vegetables and appropriate starch

Plank-Style Lake Superior Whitefish

Fresh whitefish / bacon wrapped / wood-fire grilled / rice pilaf

Jäger Schnitzel

Hand-made spätzle / domestic mushroom sauce

Kassler Rippchen

Smoked pork chop / German potato salad / sauerkraut

Children

Crispy chicken tenders / barbeque sauce / French fries

Beverages

Coffee

Soda

Private Dining - Option Two

Salad Course

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

Chef's Seasonal Salad

Entrees

Served with fresh vegetables and appropriate starch

Pan-Seared Gulf Shrimp

Sundried tomatoes / Kalamata olives / feta / cream / farfalle pasta

Sautéed Pork Tenderloin, Mushrooms, Veal Jus, & Cream

Wild mushroom risotto

Braised Beef Short Ribs

Yukon Gold mashed potatoes / roasted root vegetables

Children

Crispy chicken tenders / barbeque sauce / French fries

Beverages

Coffee

Soda

Private Dining - Option Three

Salad Course

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

Chef's Seasonal Salad

Entrees

Served with fresh vegetables and appropriate starch

Copper Harbor Marinated Lake Trout

Wood-fire grilled / rice pilaf

Sautéed Pork Tenderloin & Mushrooms

Wild mushroom risotto / veal jus / cream

Pan Seared Gulf Shrimp

Sundried tomatoes / Kalamata olives / feta / cream / farfalle pasta

10 oz. Grilled Flank Steak (Med) (Certified Angus Beef)

Whiskey butter sauce / gratin potatoes / spicy mushrooms

Vegetarian Variety

Selection of grilled / sautéed / steamed vegetables

Children

Crispy chicken tenders / barbeque sauce / French fries

Beverages

Coffee

Soda

“The Vue”

It doesn't get any better than this, the view is spectacular!

Enjoy your celebration with a professional staff and buffet-style service.

Maximum Capacity - 125

75 guest minimum

Guest count confirmed 30 days prior to event

\$2,500 rental fee

Additional Rental Equipment 15% surcharge



Italian Miner

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 / *beurre monte'* / lemon / capers

Braised Beef Short Ribs

Pan Seared Breast of Chicken

Sides

Chef's Creation Vegetarian Variety

Roasted Yukon Gold Potatoes

Warm German Style potato salad

Roasted Peppers and Corn Rice Pilaf

Sautéed Julienne Vegetables

Brockway Mountain

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 / beurre monte' / lemon / capers

Pan Seared Gulf Shrimp / sundried tomatoes / Kalamata olives / feta cream / farfalle pasta

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

Grand Haus

Minimum 100 people

Salads – Select 2

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

Mediterranean roasted root vegetables

Crisp Spring mix, 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 / mushrooms / veal jus / cream

Beef Tenderloin / Diane style Cognac / veal stock / cream Dijon

Shrimp Scampi Style / white wine / herb butter / farfalle pasta

Sides

Chef's Creation Vegetarian Variety

Wild Mushroom Risotto

Saffron Valencia Rice / crisp peas

Julienne Vegetables / fresh broccoli

Add-On Beverage Amenities

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

Beer

Domestic

Budweiser

LaBatt's

Coors

Michelob Ultra

Craft

Blackrocks

Weihenstephaner

Keweenaw Brewing

Bell's

Founders

Wine

- Full wine list available at harborhaus.com

White

Moscato

Sauvignon Blanc

Chardonnay

Riesling

Pinot Grigio

Rosé

Red

Cabernet Sauvignon

Pinot Noir

Merlot

Champagne

Mumm

Asti, Martini & Rossi

Piper-Heidsieck Brut

LaMarca Prosecco

Add-On Dessert Amenities

(Choose 1)

Seasonal Cheesecake

Black Forest Chocolate Cream Torte

Vanilla Bean Crème Brûlée

Grandma Dyson's Bourbon Chocolate Pecan Pie

Warm Apple Cobbler w/ Vanilla Bean Ice Cream (+2⁰⁰)





Event Specifications

Availability

Event	Party Size	Buffet/Plated
JJ Astor Wine Room	Maximum 16	Plated
Restaurant	Minimum 25	Plated
Event Center	Minimum 75	Buffet

Plated Service Pricing

Item	2025 Price
Plated Service Option One	\$35
Plated Service Option Two	\$38
Plated Service Option Three	\$45
Dessert Menu	\$10

Buffet Style Pricing

Item	2025 Price
Italian Miner	\$35
Brockway Mountain	\$38
Grand Haus	\$45
Dessert Menu	\$10

Beverage Pricing

Item	2025 Price
Domestic Beer	\$295/keg
Craft Beer	\$395/keg
Premium Beer	\$475/keg
House Wine	\$ 35/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 – House Beer-Wine

By the Hour

\$10/person



Venue Rental Specifications

Restaurant Rental Prior to Service	\$500
JJ Astor Wine Room Rental	\$150
Dock Ceremony	\$100
Event Center Rental	\$2,500
Chairs for Dock Ceremony	\$2/chair
Decoration Setup	\$100
Staff Charge /each	\$85/event
Invoice subject to 6% sales tax and 18% gratuity	



Vue Service Amenities

Hand-Passed Appetizers

Passed on que by servers wearing white gloves

Appetizers presented on silver trays

Appetizer Buffet

Separate pre-event presentation

Serviced and removed prior to dinner buffet

Dinner Buffet

Classic buffet presentation serviced by Haus team

Guest tables serviced by Haus team

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