



WEEKEND EVENING



CONTACT US

248-689-4615

info@sanmarinoclub.com

www.sanmarinoclub.com





THANK YOU FOR CHOOSING THE SAN MARINO CLUB

Be swept away as you and your guests are transported to an enchanting castle ambiance. We are the perfect venue for your wedding ceremony and reception, anniversary party, baby shower, or any other gathering of friends, family, and loved ones. Our whimsical castle charm makes for a beautiful backdrop in creating that unique aura for any occasion with memories to last a lifetime.

INCLUDED IN YOUR EVENT

- Six Hour Hall Rental
- Six Hour Signature Bar
- Standard White, Ivory or Black Linens
- Stock Colored Napkins
- Free Parking

*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*
100 Guest Minimum



HORS D'OEUVRES MENU

PASSED OR STATIONED

Priced Per Person

Bruschetta Crostini \$5.00	Assorted Petite Quiche \$5.00
Swedish Meatballs \$5.00	Italian Sausage & Peppers \$6.00
Mini Beef Wellington \$5.00	Hummus with Vegetables \$6.00
Bacon Wrapped Water Chestnuts \$5.00	Caprese Skewers \$6.00
Franks in Puff Pastry \$5.00	Antipasto Skewers \$7.00
Spanakopita \$5.00	Beef Tips \$7.00
Teriyaki Beef Skewers \$5.00	Bacon Wrapped Bay Scallops \$7.00
Wing Dings \$5.00	Crab Cakes \$7.00
Mac & Cheese Bites \$5.00	Shrimp Cocktail \$8.00
Chicken Satay \$5.00	House Made Arancini \$8.00
Vegetable Egg Rolls \$5.00	Calamari, Shrimp & Fish Frittura \$8.00

HOR D'OEUVRES STATIONS

ASSORTED CHEESE & VEGETABLE DISPLAY

A Display of Assorted Fresh Vegetables with Buttermilk Ranch &
an Array of Cheeses & Crackers
\$5.00

SEASONAL FRESH FRUIT & BERRIES DISPLAY

A Display of Pineapple, Cantaloupe, Honeydew Melon, Strawberries, Grapes, & Seasonal Berries
with French Vanilla Yogurt Dip
\$6.00

MEDITERRANEAN DISPLAY

A Display of Hummus, Tabbouleh, & Baba Ghanoush Served with Fresh Sliced Pita
\$7.00

ANTIPASTO DISPLAY

A Display of Salami, Prosciutto, Mortadella, Caprese Salad, Fire Roasted Peppers, Marinated
Artichokes, Green & Black Olives, Imported & Domestic Cheeses, &
Fresh Baked Spianatta
\$10.00



*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*

100 Guest Minimum

BUFFET DINNER
STYLÉ

BUFFET DINNER

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks
Friday/Sunday Pricing Starting at \$58.00 Per Person
Saturday Pricing Starting at \$63.00 Per Person

SALAD SELECTIONS

(Choice of One)

Mixed Greens

Caesar Salad +\$3.00

Spinach Salad +\$3.00

Michigan Cherry Salad +\$3.00

PASTA SELECTIONS

(Choice of One)

Meat Sauce Penne

Marinara Farfalle

Alfredo

Tomato Basil Capellini +\$2.00

Palomino Tortellini +\$3.00

Gnocchi with Gorgonzola Sauce +\$2.00

ENTRÉE SELECTION

(Choice of One Carving Station)

Chef Carved Prime Rib

Chef Carved Turkey Breast

(Choice of One Chicken)

Chicken Francese with Grilled Lemon

Chicken Piccante with Lemon Sauce

Chicken Parmigiano topped with Marinara & Mozzarella

Chicken Piccata with Artichokes & Capers in Lemon Sauce

Crispy Chicken Cutlet with Lemon Garnish

Grilled Tuscan Chicken with Sundried Tomatoes

Grilled Chicken with Balsamic Roasted tomatoes

STARCH SELECTIONS

(Choice of One)

St Anne Potato

Italian Whipped Potatoes

Roasted Redskin Potatoes

Redskin Potatoes with Butter & Parsley

Rice Pilaf +\$1.00

VEGETABLE SELECTIONS

(Choice of One)

Green Beans Almondine

Broccoli & Cauliflower

Mixed Vegetables

California Blend

Asparagus +\$3.00

*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*

100 Guest Minimum

FAMILY STYLE DINNER

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks
Friday/Sunday Pricing Starting at \$60.00 Per Person
Saturday Pricing Starting at \$65.00 Per Person

SALAD SELECTIONS

(Choice of One)

- Mixed Greens
- Caesar Salad +\$3.00
- Spinach Salad +\$3.00
- Michigan Cherry Salad +\$3.00

PASTA SELECTIONS

(Choice of One)

Meat Sauce	Penne
Marinara	Farfalle
Alfredo	Capellini +\$2.00
Tomato Basil	Tortellini +\$3.00
Palomino	

Gnocchi with Gorgonzola Sauce +\$2.00

ENTRÉE SELECTIONS

(Choice of One Chicken Entrée)

- Chicken Francese with Grilled Lemon
- Chicken Piccante with Lemon Sauce
- Chicken Parmigiano topped with Marinara & Mozzarella
- Chicken Piccata with Artichokes & Capers in Lemon Sauce
- Crispy Chicken Cutlet with Lemon Garnish
- Grilled Tuscan Chicken with Sundried Tomatoes
- Grilled Chicken with Balsamic Roasted tomatoes

(Choice of One Signature Entrée)

- Italian Sausage with Tri Colored Peppers
- Beef Tenderloin with Our Signature Mushroom Sauce +\$8.00
- Roasted Pork Tenderloin with Rosemary Demi Glaze
- Roasted Veal Served with Tri Colored Peppers +\$8.00
- Broiled Salmon with Choice of:
Maple Dijon or Lemon Herb Butter +\$6.00

STARCH SELECTIONS

(Choice of One)

- St Anne Potato
- Italian Whipped Potatoes
- Roasted Redskin Potatoes
- Redskin Potatoes with Butter & Parsley
- Rice Pilaf +\$1.00

VEGETABLE SELECTIONS

(Choice of One)

- Green Beans Almondine
- Broccoli & Cauliflower
- Mixed Vegetables
- California Blend
- Asparagus +\$3.00

*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*

100 Guest Minimum

PLATED DINNER

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks
Friday/Sunday Pricing Starting at \$63.00 Per Person
Saturday Pricing Starting at \$68.00 Per Person

SALAD SELECTIONS

(Choice of One)

Mixed Greens

Caesar Salad +\$3.00

Spinach Salad +\$3.00

Michigan Cherry Salad +\$3.00

PASTA SELECTIONS

(Choice of One)

Meat Sauce Penne

Marinara Farfalle

Alfredo Capellini +\$2.00

Tomato Basil Tortellini +\$3.00

Palomino

Gnocchi with Gorgonzola Sauce +\$2.00

CHICKEN ENTRÉE SELECTIONS

(Choice of One)

Chicken Francese with Grilled Lemon

Chicken Piccante with Lemon Sauce

Chicken Parmigiano topped with Marinara & Mozzarella

Chicken Piccata with Artichokes & Capers in Lemon Sauce

Crispy Chicken Cutlet with Lemon Garnish

Grilled Tuscan Chicken with Sundried Tomatoes

Grilled Chicken with Balsamic Roasted tomatoes

Broiled Salmon with Choice of Maple Dijon Glaze or Lemon Herb Butter- \$3.00

Beef Tenderloin with Our Signature Mushroom Demi- \$5.00

Filet Mignon with Our Signature Mushroom Demi- \$5.00

Duet Plate - Choice of Chicken with Filet Mignon - \$8.00

STARCH SELECTIONS

(Choice of One)

St Anne Potato

Italian Whipped Potatoes

Roasted Redskin Potatoes

Redskin Potatoes with Butter & Parsley

Rice Pilaf +\$1.00

VEGETABLE SELECTIONS

(Choice of One)

Green Beans Almondine

Broccoli & Cauliflower

Mixed Vegetables

California Blend

Asparagus +\$3.00

*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*

100 Guest Minimum

SIGNATURE BAR – INCLUDED

Smirnoff Vodka, Royal Canadian Whiskey, Bacardi Rum, Jim Beam, Lauders Scotch, Peach Schnapps, Bombay Gin, Sweet & Dry Vermouth, House Red & White Wine, Labatt & Bud Light on Tap

PREMIUM BAR +\$14.00 PER PERSON

Tito's Vodka, Captain Morgan, Bacardi, VO Whiskey, J&B Scotch, Jack Daniels, Jim Beam, Tanqueray Gin, Sweet & Dry Vermouth, Peach Schnapps, Upgraded Red & White Wines, Labatt & Bud Light on Tap

LUXE BAR +\$18.00 PER PERSON

Grey Goose Vodka, Crown Royal, Tanqueray Gin, Hennessy, Johnny Walker Black, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Peach Schnapps, Sweet & Dry Vermouth, Kahlua, Bailey's, Upgraded Red & White Wines, Labatt & Bud Light on Tap

BAR UPGRADES

Champagne Toast at Guest Tables	\$2.00 per person
Passed Champagne Offered for One Hour	\$3.00 per person
House Wine Offered at Each Table <i>(Recommend two bottles per table)</i>	\$15 per bottle
Signature Drink	Starts at \$6.00 per person
Mimosa Bar	\$5.00 per person
Bellini Bar	\$6.00 per person
Cappuccino & Espresso Cart <i>(Kahlua, Bailey's, Sambuca included)</i>	\$6.00 per person

*We also have your favorite Hard Seltzers and mixers like Redbull or pineapple juice available as add-ons

*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*

100 Guest Minimum

BAR SERVICES



DESSERT SELECTIONS

Petite Dessert Trays Served Family Style <i>An Assortment of Mini Sweets. 12 per tray</i>	\$5.00 per person
Ice Cream Sundae Bar <i>Chocolate & vanilla ice cream, warm fudge & caramel, fresh sliced strawberries, peanuts, sprinkles, M&M's, & whipped cream.</i>	\$6.00 per person
Cookie Buffet <i>Assortment of House Baked Cookies & Milk Shooters.</i>	\$6.00 per person
Sweet Table <i>An assortment of mini sweets & tortes.</i> Add fresh sliced fruit for an additional \$3.00 per person. 1.5 pieces per person on average	\$11.00 per person
Apple Cider Bar (Seasonal) <i>Michigan warm apple cider & warm plain and cinnamon sugar doughnuts. Refreshed for 1 hour.</i>	\$6.00 per person
Ice Creams Served Individually <i>Vanilla Ice Cream with Choice of Chocolate, Raspberry, or Carmel Sauce</i>	\$2.00 per person
Sorbets Served Individually	\$2.00 per person
Spumoni Served Individually	\$3.00 per person

LATE NIGHT SNACK SELECTIONS

*Late Night Snack per person cost applied to 75% of total guest count

Slider Station with French Fries	\$8.00 per person
<i>Sliced cheese, lettuce, tomato, pickle, onion, ketchup, & mustard</i>	
Pizza Station	\$6.00 per person
<i>House made pepperoni & cheese pizzas</i>	
Detroit Coney Station	\$6.00 per person
<i>Hot dogs & steamed buns with chili, cheese, onions, relish, ketchup, & mustard</i>	
Chicken Parmesan Sliders	\$8.00 per person

*Additional 6% Sales Tax & 19% Service Fee * Gratuities Optional*

100 Guest Minimum