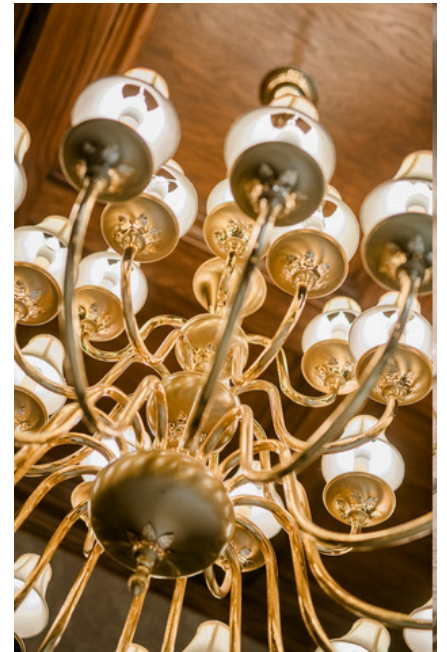




CORPORATE EVENTS



CONTACT US

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THANK YOU FOR CHOOSING THE SAN MARINO CLUB

Immerse yourself in a dynamic and inspiring atmosphere as you and your colleagues experience the perfect setting for corporate events. Designed to accommodate everything from strategy sessions and team-building workshops to networking receptions and product launches, our versatile venue blends professionalism with modern elegance. Featuring state-of-the-art amenities and a refined ambiance, our space ensures a seamless experience, fostering productivity and creativity while leaving a lasting impression. Elevate your corporate gathering with a sophisticated backdrop that sets the stage for success and memorable connections.

INCLUDED IN YOUR EVENT



Eight Hour Hall Rental
Standard Linens
Stock Napkin Colors
Staffing
Free Parking

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



MORNING BREAKS

COFFEE BREAK

\$4.00 Per Person

Fresh Brewed Coffee
Assortment of Specialty Hot
Teas

HEALTH NUT

\$7.00 Per Person

Individual Yogurt Cups
Seasonal Whole Fruit
Granola Bars
Bottled Water
Fresh Brewed Coffee

AFTERNOON BREAKS

EAT YOUR VEGGIES

\$6.00 Per Person

Assorted Sliced Vegetables
Buttermilk Ranch
Hummus

SWEET TOOTH

\$5.00 Per Person

Assorted Fresh Baked Cookies
Mini Fudge Brownies

PRETZEL TIME

\$7.00 Per Person

Warm Jumbo Soft Pretzels
Honey Mustard
Whole Grain Mustard
Warm Cheese Sauce

SWEET & SALTY

\$6.00 Per Person

Mini Candy Bars
Trail Mix
Assorted Chips & Pretzels

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

Minimum of 75 Guests Guaranteed
Includes Bread, Butter, Coffee, Tea & Soft Drinks
Screen & Projector
Additional AV Equipment Upon Request

\$68.00 PER PERSON

CONTINENTAL BREAKFAST

Sliced Seasonal Fruit & Berries
Assorted Breakfast Pastries
Fresh Bagels
Butter | Cream Cheese | Preserves | Peanut Butter

MORNING SNACK

Individual Yogurt Cups
Granola Bars
Bottled Water
Fresh Brewed Coffee

LUNCH BUFFET

Mixed Green Salad
Pasta Selection
One Chicken Selection
Vegetable Selection

AFTERNOON SNACK

Mini Candy Bars
Trail Mix
Assorted chips & Pretzels



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

SALAD SELECTIONS

Mixed Greens

Caesar Salad +\$3.00

Spinach Salad +\$3.00

Michigan Cherry Salad +\$3.00

PASTA SELECTIONS

Meat Sauce

Marinara

Alfredo

Tomato Basil

Palomino

Penne

Farfalle

Capellini +\$2.00

Tortellini +\$3.00

Gnocchi with Gorgonzola Sauce +\$2.00

CHICKEN ENTRÉE SELECTIONS

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

St Anne Potato

Italian Whipped Potatoes

Roasted Redskin Potatoes

Redskin Potatoes with Butter &

Parsley

Rice Pilaf +\$1.00

VEGETABLE SELECTIONS

Green Beans Almondine

Broccoli & Cauliflower

Mixed Vegetables

California Blend

Asparagus +\$3.00

MENU SELECTIONS

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



\$45 PER PERSON

Chose 4 of the below Hors D'oeuvres:
Passed (Cold Only) or Stationed for 90 Minutes

Bruschetta Crostini
Bacon Wrapped Water Chestnuts
Teriyaki Beef Skewer
Chicken Satay
Swedish Meatballs
Franks in Puff Pastry
Wing Dings
Vegetable Egg Rolls
Mini Beef Wellington
Spanakopita
Mac & Cheese Bites
Assorted Petit Quiche

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

\$60 PER PERSON

Passed (Cold Only) or Stationed for 90 Minutes

Chose 4 of the below Hors D'oeuvres:

Bruschetta Crostini
Bacon Wrapped Water Chestnuts
Teriyaki Beef Skewer
Chicken Satay
Swedish Meatballs
Franks in Puff Pastry

Wing Dings
Vegetable Egg Rolls
Mini Beef Wellington
Spanakopita
Mac & Cheese Bites
Assorted Petit Quiche

Chose 2 of the below Hors D'oeuvres:

Italian Sausage & Peppers
Hummus with Vegetables
Caprese Skewers
Antipasto Skewers
Beef Tips
Bacon Wrapped Bay Scallops

Crab Cakes
Shrimp Cocktail
House made Arancini
Calamari, Shrimp, & Fish Frittura
Assorted Petit Quiche

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



SIGNATURE BAR – \$12.00 PER PERSON

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 (Recommend two bottles per table)	\$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 (Kahlua, Bailey's, Sambuca included)	\$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

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
Cookies & Brownies <i>Assorted Fresh Baked Cookies & Mini Fudge Brownies</i>	\$8.00 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	\$3.00 per person
Spumoni Served Individually	\$2.00 per person

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

