

San Marino Club

RECEPTION PACKAGES

2023

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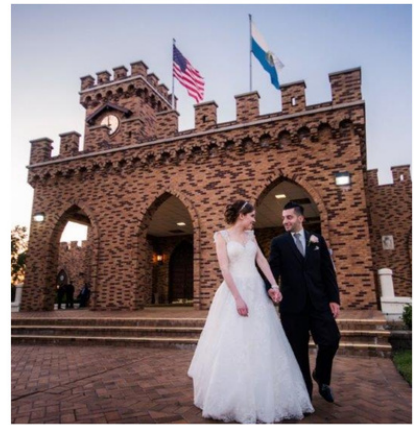
Buongiorno!

Thank you for considering San Marino Club to help you celebrate your special event!

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

Champagne Toast for the Head Table
Access to our Bridal Suite
Cake Cutting & Serving
Six Hour Hall Rental and Standard Bar
Standard Linens and Stock Napkin Colors
Free Parking



San Marino Club

Ceremony Package

\$1000

San Marino Club offers a beautiful and intimate venue for your wedding ceremony. Descending down the grand staircase you'll be greeted by up to 126 of your guests who will be comfortably seated in our naturally well-lit lobby. Share your first kiss as newlyweds as your closest family and friends are able to share in the joy at San Marino Club.

Included In Your Ceremony

Access to our Bridal Suite

126 Chairs

Chair Covers & Choice of Sash

One Hour Rental

Complimentary Rehearsal



Giardino

Outdoor Ceremony Package

\$1200

San Marino Club Giardino offers an outdoor garden courtyard for your wedding ceremony.

You'll be greeted by up to 140 of your guests who will be comfortably seated in our patio. Share your first kiss as newlyweds as your closest family and friends are able to share in the joy at San Marino Club.

Included In Your Ceremony

Access to our Bridal Suite

140 Chairs

Chair Covers & Choice of Sash

One Hour Rental

Complimentary Rehearsal





Hors D'oeuvres Menu

Passed or Stationed

Bruschetta Crostini
Swedish Meatballs
Mini Beef Wellington

Bacon Wrapped Water Chestnuts
Franks in Puff Pastry
Spanakopita

\$5.00

Teriyaki Beef Skewer
Wing Dings
Mac & Cheese Bites

Chicken Satay
Vegetable Egg Rolls
Assorted Petit Quiche

Italian Sausage & Peppers
Hummus with Vegetables
Caprese Skewers

\$6.00

Antipasto Skewers
Beef Tips
Bacon Wrapped Bay Scallops
Crab Cakes

\$7.00

Hand Passed Shrimp Cocktail
House made Arancini
Calamari, Shrimp, & Fish Frittura

\$8.00

Hors 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

Price Per Person * Plus Additional 6% Sales Tax * Gratuities Optional



Plated Dinner

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks, Cake Cutting & Six Hour Standard Bar
Friday/Sunday Pricing Starting at \$65.00 Per Person
Saturday Pricing Starting at \$70.00 Per Person
*Increased Price for 2024 \$1.00 Per Person

Salad Selections

(Choice of One)

Mixed Green Salad

Caesar Salad +\$3.00

Spinach Salad +\$3.00

Michigan Cherry Salad +\$3.00

Pasta Selections

(Choice of Pasta)

Penne

Farfalle

Capellini +\$2.00

Tortellini +\$3.00

(Choice of Sauce)

Meat Sauce

Marinara

Alfredo

Tomato Basil

Palomino

Entrée Selection

(Choice of One)

Chicken Francese with Grilled Lemon

Chicken Florentine with Spinach & Fontina Cheese

Chicken Parmigiano topped with Marinara & Mozzarella

Chicken Piccata with Artichokes & Capers in Lemon Sauce

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 Selection

(Choice of One)

St Anne Potato

Italian Whipped Potatoes

Roasted Redskin Potatoes

Red Skin Potatoes with Butter & Parsley

Rice Pilaf +\$1.00

Vegetable Selection

(Choice of One)

Green Beans Almondine

Broccoli & Cauliflower

California Blend

Mixed Vegetables

Asparagus +\$3.00

Includes Hall Rental, Standard Linens, Stock Colored Napkins, & Staffing * Plus Additional 6% Sales Tax * Gratuities Optional
Client Must Provide Printed Place Cards Indicating Entrée Selection for Each Guest



Family Style Dinner

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks, Cake Cutting & Six Hour Standard Bar

Friday/Sunday Pricing Starting at \$67.00 Per Person

Saturday Pricing Starting at \$72.00 Per Person

*Increased Price for 2024 \$1.00 Per Person

Salad Selections

(Choice of One)

Mixed Green Salad

Caesar Salad +\$3.00

Spinach Salad +\$3.00

Michigan Cherry Salad +\$3.00

Pasta Selections

(Choice of Pasta)

Penne

Farfalle

Capellini +\$2.00

Tortellini +\$3.00

(Choice of Sauce)

Meat Sauce

Marinara

Alfredo

Tomato Basil

Palomino

Two Entrée Selections

(Choice of One Chicken Entrée)

Chicken Piccante with Lemon & Wine Sauce

Chicken Francese with Grilled Lemon

Crispy Chicken Cutlet with Lemon Garnish

Chicken Florentine with Spinach & Fontina Cheese

Chicken Piccata with Artichokes & Capers in Lemon Sauce

Chicken Parmigiano topped with Marinara & Mozzarella

(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 Selection

(Choice of One)

St Anne Potato

Italian Whipped Potatoes

Roasted Redskin Potatoes

Red Skin Potatoes with Butter & Parsley

Rice Pilaf +\$1.00

Vegetable Selection

(Choice of One)

Green Beans Almondine

Broccoli & Cauliflower

California Blend

Mixed Vegetables

Asparagus +\$3.00

Includes Hall Rental, Standard Linens, Stock Colored Napkins, & Staffing * Plus Additional 6% Sales Tax * Gratuities Optional



Buffet Dinner

Includes Rolls & Butter, Coffee, Tea, Milk, Soft Drinks, Cake Cutting & Six Hour Standard Bar
Friday/Sunday Pricing Starting at \$65.00 Per Person
Saturday Pricing Starting at \$70.00 Per Person
*Increased Price for 2024 \$1.00 Per Person

Salad Selections

(Choice of One)

Mixed Green Salad
Caesar Salad +\$3.00
Spinach Salad +\$3.00
Michigan Cherry Salad +\$3.00

Pasta Selections

(Choice of Pasta)

(Choice of Sauce)

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

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

Starch Selection

(Choice of One)

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

Vegetable Selection

(Choice of One)

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



Bar Selections

Standard Bar Included

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

Premium Bar +\$8.00 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 +\$15.00 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

Ultra Luxe Bar +\$21.00 Per Person

Grey Goose Vodka, Crown Royal Canadian Whisky, Bombay Sapphire Gin, Hennessy Cognac, Johnny Walker Black Scotch, Jack Daniels Single Barrel Whisky, Woodford Reserve Bourbon, Patron Silver Tequila, Sailor Jerry Spiced Rum, Captain Morgan White Rum, Aperol, Peach Schnapps, Triple Sec, Sweet & Dry Vermouth, Kahlua, Bailey's, Upgraded Red & White Wines, Sparkling Wine, Labatt & Bud Light on Tap

Bar Upgrades

Champagne Toast at Guest Tables	\$1.50 per person
Passed Champagne Offered for One Hour	\$2.50 per person
House Wine Offered at Each Table <i>Recommend two bottles per table</i>	\$15 per bottle
Signature Drink	\$4.00 per person
Mimosa Bar	\$5.00 per person
Bellini Bar	\$6.00 per person
Cappuccino & Espresso Cart	\$4.00 per person

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

Plus Additional 6% Sales Tax * Gratuities Optional



Event Enhancements

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>	\$5.00 per person
Cookie Buffet <i>Assortment of House Baked Cookies & Milk Shooters.</i>	\$5.00 per person
Sweet Table <i>An assortment of mini sweets & tortes. Add fresh sliced fruit for an additional \$3.00 per person. 1.5 pieces per person on average</i>	\$8.00 per person
Apple Cider Bar (Seasonal) <i>Michigan warm apple cider & warm plain and cinnamon sugar doughnut holes. Refreshed for 1 hour.</i>	\$6.00 per person
Ice Creams and Sorbets <i>Vanilla Ice Cream with Choice of Chocolate, Raspberry, or Carmel Sauce or a Fruit Sorbet</i>	\$2.00 per person

Late Night Snack Selections

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

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