



# *San Marino Club*

RECEPTION PACKAGES  
2024

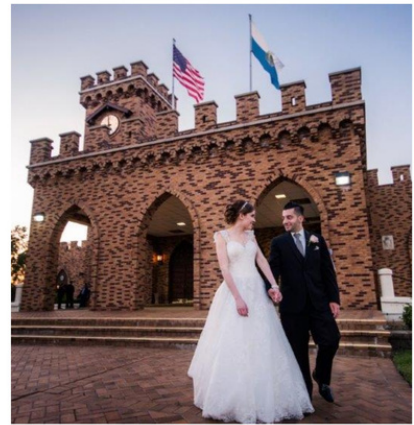
# Buongiorno!

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*

\$1200

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





# Hors D'oeuvres Menu

## *Passed or Stationed*

Bruschetta Crostini  
Swedish Meatballs  
Mini Beef Wellington

Bacon Wrapped Water Chestnuts  
Franks in Puff Pastry  
Spanakopita

Teriyaki Beef Skewer  
Wing Dings  
Mac & Cheese Bites

Chicken Satay  
Vegetable Egg Rolls  
Assorted Petit Quiche

\$5.00

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 \$69.00 Per Person

Saturday Pricing Starting at \$74.00 Per Person

\*Increased Price for 2025 \$2.00 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 \$71.00 Per Person

Saturday Pricing Starting at \$76.00 Per Person

\*Increased Price for 2025 \$2.00 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 \$69.00 Per Person

Saturday Pricing Starting at \$74.00 Per Person

\*Increased Price for 2025 \$2.00 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

Farfalle

Capellini+\$2.00

Tortellini+\$3.00

Meat Sauce

Marinara

Alfredo

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 +\$12.00 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 +\$19.00 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 +\$23.00 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	\$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	\$6.00 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	\$5.00 per person
<i>An Assortment of Mini Sweets. 12 per tray</i>	
Ice Cream Sundae Bar	\$6.00 per person
<i>Chocolate &amp; vanilla ice cream, warm fudge &amp; caramel, fresh sliced strawberries, peanuts, sprinkles, M&amp;M's, &amp; whipped cream.</i>	
Cookie Buffet	\$6.00 per person
<i>Assortment of House Baked Cookies &amp; Milk Shooters.</i>	
Sweet Table	\$11.00 per person
<i>An assortment of mini sweets &amp; tortes.</i>	
Add fresh sliced fruit for an additional \$3.00 per person.	
1.5 pieces per person on average	
Apple Cider Bar (Seasonal)	\$6.00 per person
<i>Michigan warm apple cider &amp; warm plain and cinnamon sugar doughnut holes. Refreshed for 1 hour.</i>	
Ice Creams Served Individually	\$2.00 per person
<i>Vanilla Ice Cream with Choice of Chocolate, Raspberry, or Carmel Sauce</i>	
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>House made pepperoni &amp; cheese pizzas</i>	
Pizza Station	\$6.00 per person
<i>Sliced cheese, lettuce, tomato, pickle, onion, ketchup, &amp; mustard</i>	
Detroit Coney Station	\$6.00 per person
<i>Hot dogs &amp; steamed buns with chili, cheese, onions, relish, ketchup, &amp; mustard</i>	
Chicken Parmesan Sliders	\$8.00 per person

Plus Additional 6% Sales Tax \* Gratuities Optional