

Event Hosting Guide

A complete guide to hosting your event at
the Sault Ste. Marie Country Club /
Grillroom1901

1520 RIVERSIDE DRIVE, SAULT STE. MARIE, MI

www.saultstemariecc.com



Hello and Thank You!

We wanted to first and foremost thank you for considering the Sault Ste. Marie Country Club as the venue for your event! Whether you're tying the knot, reuniting with old friends, or hosting a corporate event, we believe anything that brings people together is worth celebrating.

Offering one of the most recently renovated event spaces in the area, we proudly present the perfect setting to create new memories.

You can rest assured that with the combined experience and attention to detail our team possesses, your event is in good hands.

About Our Venue



You Might Like to Know...

- Dining room comfortably seats approximately 130 guests (with dance floor approximately 110)
- Bar room adds space for an additional 50 guests
- Recently renovated women's and men's restrooms
- Wheelchair/walker accessible
- Free password protected WiFi
- Central air conditioning and heating
- Outdoor patio perfectly ties into the dining room
- Neutral color palette facilitates any color scheme or event branding

Rental Information

- Room rental is \$150 for club members and \$300 for non-members
 - Includes setup, black table linens, black napkins (upon request)
- White linens are available at an extra cost based on size of event
- Chair covers are \$2.00 each
- Ceremony setup fee starts at \$100
- Audio/Visual equipment is \$100
 - Includes projector, screen, microphone, and podium



HORS D'OEUVRES

SERVES 50 PEOPLE

HOT

SPINACH ARTICHOKE DIP.....	125
CARNE TACO DIP.....	125
CAJUN SAUSAGE BITES.....	150
STUFFED MUSHROOMS.....	125
QUESO W/ CHORIZO.....	125
MAC & CHEESE BITES.....	125
SOUTHWEST EGG ROLLS.....	125
FRENCH DIP SLIDERS.....	150
PULLED PORK SLIDERS.....	150
ASIAN MEATBALLS.....	150
HAM & CHEESE PUFF PASTRY.....	125
CHICKEN WINGS.....	175
PIZZA OR FLATBREAD.....	17 EA
PIGS IN A BLANKET.....	125
CREAM CHEESE WONTON.....	100

COLD

SMOKED WHITEFISH DIP.....	125
ANTIPASTO KEBABS.....	125
CALIFORNIA ROLLUPS.....	125
ASSORTED VEGETABLE PLATTER.....	100
FRESH FRUIT PLATTER (IN SEASON).....	150
ARTISINAL CHARCUTERIE BOARD.....	200
DEVILED EGGS.....	100
LINDA'S 7 LAYER SALAD.....	100
VEGGIE PIZZA.....	130
REUBEN PINWHEEL.....	125
MINI ITALIAN HERO.....	150

DESSERTS

CHOCOLATE COVERED STRAWBERRIES.....	100
BLUEBERRY BREAD PUDDING.....	100
HOMEMADE CARROT CAKE.....	100
MINI CUPCAKES OR ASSORTED COOKIES.....	100
DESSERT PIZZA.....	130
OATMEAL BERRY COBBLER.....	130

SPECIAL REQUESTS AVAILABLE

PLEASE NOTE THAT 6 PERCENT TAX & 20 PERCENT GRATUITY WILL BE ADDED TO THE FINAL BILL



DINNER BUFFET MENU

SALADS - SELECT 1

MIXED GREEN - MICHIGAN DRIED CHERRY - CAESAR - ITALIAN PASTA SALAD - POTATO SALAD

ENTREES - SELECT 2

ROLLED TOP OF THE ROUND IN MUSHROOM GRAVY - BAVARIAN ROASTED PORK LOIN - STEAK TIPS ON NOODLES - PASTA PRIMAVERA - LASAGNA (MEAT OR VEGGIE) - CHICKEN PARMIGIANA - CHICKEN MARSALA - PENNE W/ MEATBALLS - HONEY GLAZED HAM - SLOW ROASTED PRIME RIB* - LAKE SUPERIOR WHITEFISH* - STATE STREET PASTA - CHICKEN PICCATA - BRISKET

STARCHES - SELECT 2

ROASTED ROSEMARY POTATOES - GARLIC MASHED POTATOES - SCALLOPED POTATOES - SEASONED RICE PILAF - WILD MUSHROOM RICE - BAKED MAC & CHEESE

VEGETABLE - SELECT 1

HONEY GLAZED CARROTS - GREEN BEAN ALMONDINE - BROCCOLI (W/ BUTTER OR CHEESE) - SWEET CORN W/ RED PEPPER - FRESH SEASONAL VEGETABLE MEDLEY

MINIMUM OF 40 GUESTS | PRICED FROM \$27/PERSON PLUS TAX & GRATUITY | PRICES SUBJECT TO CHANGE | NEED FINAL COUNT 7 DAYS PRIOR TO EVENT | CUSTOMIZED OPTIONS AVAILABLE | *MARKET PRICE

Beverage Services

Open Bar: Priced per beverage

- Domestic beer: \$3.00 - \$4.00
- Craft beer: \$4.00 - \$6.00
- Draft beer: \$5.00 - \$6.00
- Wine: \$8.00/glass
- Regular mixed drinks: \$5.00 - \$6.00
- Craft cocktails: \$7.00 - \$10.00

By The Bottle:

Bottled Wine: Starting at \$30 per bottle

Champagne: Starting at \$35 per bottle

If you're not fully in agreement with an open bar, you can also tell us the amount you'd like to spend and we cut off the bar at that amount. Can include tip or not - whatever you prefer. Alcoholic beverages are to be solely purchased from the Sault Ste. Marie Country Club & any outside beverages are absolutely prohibited.



Payments and Deposits

To secure your desired date, we encourage paying a \$300 security deposit. This reserves the dining room for your event and your event only.

We will ask that you provide a credit card number in your event contract to be held on file only to be charged if items/facility is damaged or if the balance due is not paid in full and the information will be shredded when the balance is paid in full.

A complete invoice will be ready and we will be in contact with you within 24 hours of your event. We recommend paying with cash or check as we have to add a 3% credit card processing fee to any payments made with a card.

Important Dates

- ✓ Security deposit as soon as you have a date picked.
 - ✓ Event contract signed when you pay the security deposit.
 - ✓ Final head count of number of guests that will be in attendance 7 days before your event.
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AND



Please note that the contents of this guide are subject to change and this is just a tool to help you in your event planning preparations with the SSMCC/Grillroom1901.