

Information and Guidelines

Seating: The seating capacity for the banquet room is approximately 110 with dance floor. Capacity increases to 140 if the dance floor is used for seating.

Food & Beverage: All food & beverages must be purchased through the Country Club. Special occasion cakes are the only exception. Food items may not be removed from the facility upon completion of the event. Buffet selections are offered to groups of 30 or more only. Plated selections are limited to two-plated selection per event. Menu selections must be submitted by two weeks prior to the event. We offer reduced prices for children 12 and under.

Guarantees: An estimated number of guests is to be given at the time of booking. A final count is due 7 days prior to the event. A 5% leeway is allowed on the final count. The final guarantee of the actual number of guests will be used as the final billing whichever is greater.

Service & Labor Charges: A 17% gratuity charge and a 6% sales tax will be added to all food & beverage purchases. A 17% gratuity charge is added to all alcohol purchases except a cash bar. Any tax-exempt entity must turn in tax-exempt form prior to event.

Linens & Party Décor: We will provide linen and skirting for your event. Small vases and candleholders are available upon request. Nothing is to be affixed to the walls, ceilings, windows, etc without the prior approval of management.

General Information: All events must end by 1:00 a.m. and rooms vacated by 1:30 a.m. The Country Club is not liable for loss, theft or damage of property belonging to event participants.

Billing & Payment: There is \$150, a non-refundable deposit required upon booking an event. Final payment is due 10 days after event. All deposits will be credited to event account. If direct billing is requested, address is to be put on contract.

Special Equipment Available:

Podium	Free
Wireless Microphone	Free
Easel	Free
27" TV-VCR/DVD	\$20
Music Sound System	\$50
Piano	\$15

Thank you for your interest in booking our banquet facility. Please contact my office so that we may set up an appointment to review your choices and room layout at 906-632-9771 ext 101.

Thank you,
Laura Kempfert, General Manager

Event Contract

Thank you for your interest in booking our banquet facility.

Please fill out, sign and return to the Clubhouse to confirm the booking of your function.

Contact person _____

Member _____

Date of Event _____

Type of Event _____

Approximate Number of People _____

Signature _____ *Date* _____

There is a rental charge of \$150.00 for Off-Season functions and Non-Members.

Once you have made your menu selections, please contact me as soon as possible so that we may set up an appointment to review your choices.

Once your date has been set and a menu has been planned, we ask that you give us a tentative count two weeks in advance of your date. Changes may be made to your count up to seven days before your scheduled date. The count on that day is what you will be billed for, allowing for a 5% leeway on the final count. We offer reduced rates for children. The price quoted you is subject to Michigan sales tax and a 17% gratuity.

All of our menu items are of the finest ingredients and quality. Please note that our buffet menus are not "all you can eat". The prices quoted are per plate, not per person.

*Laura Kempfert, General Manager
Sault Ste. Marie Country Club, Inc.
906-632-9771 (ext 101)*

Beverages and Morning & Afternoon Breaks

Beverages

Morning & Afternoon Beverage Break

Hot Chocolate
Regular/Decaf Coffee
Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice

Tomato Juice
Apple Juice
Punch
Milk
Bottled Water
Pitcher of Soda

Beer, Wine & Spirits

Liquors - Per Drink
House Wines
Wine Coolers
Domestic Beer
Import Beer

Non-Alcoholic Beer
Soft Drinks - per serving
Fruit Punch with Alcohol - per gallon
Half-Barrel Beer - Domestic

Wine List available upon request

Morning and Afternoon Breaks

Pastries
Doughnuts
Muffins
Bagels
Assorted Yogurt
Whole Fresh Fruit
Assorted Cookies
Assorted Bars
Crackers & Cheese

Breakfast Selections

All Breakfast Selections include Coffee, Tea and Assorted Fruit Juices

Breakfast Buffets

Continental Breakfast

*Assorted Pastries, Muffins & Doughnuts
Bagels with Cream Cheese & Jams
Variety of Fresh Seasonal Fruit*

Premium Breakfast Buffet

*Scrambled Eggs
French Toast
Ham & Sausage
Seasoned Potato Wedges
Assorted Muffins & Pastries
Toast & Bagel Station
Variety of Fresh Seasonal Fruit*

Executive Breakfast Buffet

*Omelet Station
Scrambles Eggs
Seasoned Potato Wedges
Ham & Sausage
French Toast/Fruit Pancakes
Assorted Muffins & Pastries
Toast & Bagel Station
Variety of Fresh Seasonal Fruit*

Hors D'Oeuvres

Minimum of 50 pieces

Hot Items

Egg Rolls
Petite Quiche
Buffalo Wings
Breaded Wings
Barbequed Meatballs
Swedish Meatballs

Sweet & Sour Meatballs
Crab or Sausage Stuffed
Mushrooms
Bacon Wrapped Scallops
Bacon Wrapped Cherries
Savory Sausage Parcels

Three Sausage Gumbo
Assorted Mini Quesadillas
Baked Bruschetta
Con Queso and Fresh Chips
Chicken Tender Bits

Cold Items

Assorted Finger Sandwiches
Deviled Eggs
Assorted Cheese and Crackers
Assorted Cheese & Meat Tray
Shrimp Cocktail
Whitefish Spread with
Crackers
Spinach Artichoke Dip with
Chips
Assorted Vegetables with Dip

Seven Layer Dip with Chips
Spinach Dip with Pita Chips
Smoked Bacon Spread &
Crackers
Tortilla Roll-Ups
Assorted Chocolate Covered
Fruit
Fruit Kebobs
Pretzels
Potato Chips and Dip

Chips and Fresh Salsa
Club Mix
Mixed Nuts
Spanish Nuts
Peanut & Candy Mint Table
Dishes
Relish Tray
Dessert Tray - Bar Cookies

Dinner Buffet

All Dinner Buffet Selections include Dinner Rolls & Butter,
Soft Drinks, Tea Selections & Coffee.

Entrees

Choice of One, Two or Three

Roasted Pork Loin in Orange
Sauce
Beef Tips in Burgundy
Mushroom Sauce
Carved Round of Beef with Au
Jus & Horseradish Sauce
Steamship Round of Beef with
Au Jus & Horseradish Sauce
Oven Roasted Turkey

Chicken Cordon Bleu
Chicken Parmesan
Pecan Crusted Chicken
Herb Roasted Chicken
Chicken Marcela
Carved Prime Rib
(Add \$3 per person)
Barbeque Pork Ribs
Carved Baked Ham

Baked Butter Crumb Whitefish
Deep Fried Whitefish
Lasagna (Vegetarian Lasagna
Available)
Rigatoni & Meatballs
Fettuccini Alfredo
Mostaccioli & Meatballs

Starches

Choice of One from A Section

Choice of One from B Section

A Section

Yukon Roasted Potatoes
Seasoned Mashed Potatoes & Gravy
AuGratin Potatoes
Baked Potatoes & Sour Cream
Twice Baked Potatoes

B Section

Rice Pilaf
Wild Herb Rice
Olive Oil & Herb Linguine Pasta
Egg Noodles & Butter
Herb Stuffing & Cranberries

Vegetables

Choice of One

Green Bean Almandine
Glazed Baby Carrots

California Blend
Buttered Whole Kernel Corn

Peas & Pearl Onions
Sautéed Mushrooms & Zucchini

Salad

Choice of Two

Tossed Salad with Assorted
Dressings
Pasta Salad
Potato Salad

Cottage Cheese
Strawberry Fluff
Caesar Salad
Fresh Fruit Bowl

Fresh Vegetable Tray & Dip
Waldorf Salad

Dessert

Choice of Two

Raspberry Crepes
Chocolate Crepes
Strawberry Crepes

Assorted Pies
Cheesecake & Toppings
Assorted Cakes

Assorted Finger Bars
Strawberry Shortcake

Dinner Plated Selections

All Dinners Selections include Dinner Rolls, Choice of Starch, Chef's Choice of Vegetable, Choice of Salad, Choice of Dessert, Soft Drink, Variety of Tea and Coffee

Entrees

Choice of Two

Prime Rib
Served with Au Ju &
Horseradish Sauce

Whitefish Dublin

Chicken Picatta

Whitefish Au Vin

Pecan Crusted Chicken

New York Strip
With Grilled Mushrooms &
Onions

Buttercrumb Whitefish

Chicken Marcela

New Orleans Stuffed Shrimp

Greek Style Chicken

Marinated London Broil

Jumbo Shrimp

Chicken Cordon Bleu

Pork Tenderloin
With Dijon Brandy Sauce

Chicken Parmesan

Starches

Choice of One

Baked Potato
Yukon Roasted Potatoes

Twice Baked Potatoes
Rice Pilaf

Seasoned Mashed Potatoes

Salads

Choice of One

Tossed Salad
Caesar Salad

Fresh Fruit Cup
Holiday Salad

Desserts

Choice of Two

Pastry Stuffed with Strawberries & Cream
French Cream Cheesecake with Toppings
Chocolate Crepes
Raspberry Crepes
Strawberry Crepes
Strawberry Shortcake

Bread Pudding with Rum Sauce
Pecan Pie
Apple Pie
Pumpkin Pie
Apple Cobbler

Cold Luncheon Buffet

Deli Luncheon includes Coffee, A Selection of Tea and Soft Drinks

Deli Lunch Buffet

*Choice of two salads
(see salad selections with Soup & Salad Buffet)*

*Sandwich Items
Smoked Turkey Breast
Shaved Ham
Shaved Roast Beef
Sliced Salami
Chicken Salad*

*American, Swiss and Cheddar
Cheese
Condiments
Assorted Breads
Croissants and Kaiser Rolls*

*Desserts
Assorted Cookies and Bars*

Soup & Salad Buffet

Includes Fresh Rolls, Crackers, Coffee, Tea and Soft Drinks

*Soup
(Choice of Two)*

*Cream of Potato
Cream of Broccoli
Beef Vegetable
Chicken Noodle
Chili
California Medley
Beef Barley*

*Salads
(Choice of 4)*

*Tossed Salad with Assorted Dressings
Caesar Salad
Potato Salad
Cottage Cheese
Fresh Fruit
Marinated Broccoli Salad
Strawberry Fluff
Holiday Salad
Waldorf Salad
Pasta Salad
Vegetable Tray & Dip
Coleslaw
Three Bean Salad*

Plated Luncheon Selections

All Plated Entrees are served with Choice of Salad, Chef's Potato, Rice or Pasta, Chef's Choice of Vegetable, Bread Basket, Dessert and Choice of Soft Drinks, Coffee & a Selection of Tea

Entrees

Choice of 2

*Port Loin in Orange Sauce
Roast Turkey & Stuffing
Steak Tips & Mushroom Burgundy Sauce
Herb Roasted Chicken*

*Chicken & Vegetable Kebobs
Roast Sirloin of Beef
Lasagna
Pasta Primavera
Baked Chicken Breast*

Salads

Choice of 1

*Tossed Salad
Fresh Holiday Salad*

*Fresh Fruit Cup
Caesar Salad*

Desserts

Choice of 1

*Assorted Bars
Cheesecake with Toppings
Strawberry Shortcake*

*Assorted Crepes
Assorted Layer Cakes
Ice Cream/Cream De Mente*