



Events

AT MARQUETTE MOUNTAIN

Event Space

Marquette Mountain has indoor and outdoor locations that can be utilized for a variety of events including rehearsal dinners, ceremonies, receptions, showers, themed parties, reunions, conferences, and meetings.

Please note that changes in initial numbers and needs may require alterations in ceremony and/or reception space, times, menus or dates.

-Indoor/Outdoor Spaces-

Chalet

Our chalet is perfect for events or parties of around 300 guests.

Weddings Package Includes: *dance floor, tables, chairs, dinnerware, flatware, water, coffee, tea.*

Included in Chalet Rental:

The Deck

Just off the Chalet, looking right up the mountain. A nice outdoor rustic space with picnic tables and a grassy area out in front. ADA accessible.

The Yard

Between the Mountain and the Chalet, this grassy area is a beautiful outdoor setting for a ceremony or use it for some fun yard games for your guests! ADA accessible.

Client is responsible to provide for inclement weather for outdoor usage. Excludes tables and chairs. Must provide own.

Sunday - Thursday: \$500// Friday: \$900// Saturday: \$1300

-Add-on's-

-Bridge Ceremony-

Just under chair 3 sits a beautiful rustic Bridge location perfect for an outdoor ceremony. Enjoy a beautiful view of our mountain and the Carp River below.

\$400

Client is responsible for providing for inclement weather for out door ceremony usage. Excludes tables and chairs. Must provide own.

-Bridal Suite-

Across the catwalk from the Chalet sits our Alpine room. Looking for a place to get ready? Want a place for just the Bridal party or the whole wedding party? Our Bridal suite is perfect for you! **Tables, chairs, and private restroom included**

\$300

-Event Policies-

DATE RESERVATION:

Our policy works on a first come first serve basis. 50% down of venue fee locks in date (non-refundable). The decision of an Outdoor ceremony or early set up/late tear down add-on options **must** be made at this time and will be in addition to your venue fee. Remainder of balance due in 30 days.

ROOM RENTALS:

- *Our maximum seating capacity is approximately 300 people.
- *Decorating the space takes place the same day as the event.
- *Early day before set up available for **\$300**
- *Your function space will end at or before 12:00 am (midnight).
- *Clean up is required at the end of the event
- *Next day tear down is available for **\$250** and between the hours of 9am-11am

ATTENDANCE:

Your estimated number of guests for your functions is required **14 days** prior to your function. Attendance reductions are not subject to change after the deadline. Marquette Mountain will charge for the expected minimum number of guests on the contract if no final confirmation is received.

Attendance that exceeds the final number of guests, will be charged per extra plate.

DECOR

Indoor venues at Marquette Mountain include tables, chairs, and a dance floor. Other items may be brought into Marquette Mountain and sourced by other vendors. The removal of these items are the responsibility of the contract signer by the end of the event. Please inquire about linen rental if needed.

PAYMENT POLICIES:

Payment of the rental fee is used to hold your date. Pre ordered alcohol is to be paid in full a minimum of **14 business days prior to the event**. Open bar or tab items are due on the date of the event.

NO EXCEPTIONS. We accept cash, check or credit card.

CANCELLATION POLICY:

If you choose to cancel 90 days before event, you will receive a 50% refund. If you choose to cancel within 90 days we cannot offer any refund.

-Event Policies-

TAXES AND GRATUITY

Food and beverage prices are subject to a 6% Michigan State sales tax and a 20% gratuity.

CATERING:

All catering is done by Marquette Mountain under our license. Exceptions to this are cakes, bakery items and any pre-approved specialty menu items. All prices are subject to change until final order is placed.

ALCOHOL AND BEVERAGE POLICY

In the state of Michigan it is illegal for an individual under the age of 21 to purchase, consume, or possess alcoholic beverages. Marquette Mountain will NOT serve alcoholic beverages to minors and will require a valid ID from all Event guests including the wedding party who wish to consume alcohol. **NO ALCOHOL PURCHASED OUTSIDE OF MARQUETTE MOUNTAIN WILL BE ALLOWED FOR CONSUMPTION ON THE PREMISES.** If a underage guest is found with alcohol MM is not liable and proper authorities contacted.

SECURITY:

Marquette Mountain will not assume responsibility for any damage, injury, loss of merchandise or articles of the host or its guests left on the premises prior to, during, or following a function. The 'Responsible Party' assumes all responsibilities for any actions and any liabilities of self or guests that may occur. Marquette Mountain may request or you may provide your own security for exhibits, articles, or merchandise set up for display for planned events.

Add-on's:

Rental of extendable back drop: \$100 (guest must provide covering of choice)

Mircophone with speaker system: \$75

Projector: \$75

Fire pit with wood: \$100

for further questions please contact:

Amber Nichols

Phone: 906-225-1155

email: amber@marquettemountain.com

Cocktail Services

Marquette Mountain is pleased to offer a private bar for your event. Cocktail Service includes Bartender, plastic cups, napkins, straws, fruit and mixes. All alcohol is provided thru MM per license and insurance requirements. Pricing is subject to change. Prices are guaranteed 90 days prior to event. Kegs, wine and hosted bars will have an additional 20% gratuity added to final bill.

Kegs

Domestic Beer - 1/2 barrel	\$290
1/4 barrel	\$180
Craft Beer - 1/2 barrel	\$330-\$490
1/4 barrel	\$210

Wine

Boxed Wine	\$45.00
BlackBox or Almaden	

Other

Quoted pricing required

Bottled Wine	
Beer by the case	
Specialty Beer	

Hosted Bar

This option allows you to pay based on the actual drinks consumed by your guests. This option is great if you would like to only sponsor a limited number of drinks per person.

Cash Bar

This option allows the guest to pay for their own drinks, upon consumption. It is common to offer cocktails on a "Cash Bar" basis, and to host tap beer, wine and soda for your guests.

Cash bar general pricing

Domestic Bottled Beer	\$3.00-\$5.00
Premium Bottle Beer	\$4.50-\$5.50
Imported Beer	\$4.50-\$6.00
Well Brand Liquor	\$3.00-\$5.00
Call Brand Liquor	\$4.25-\$7.00
Premium Liquor	\$5.00-\$8.75

BY LAW ALL BAR CHARGES MUST BE PAID ON THE DATE OF THE EVENT. Prices subject to change.

There will be a 20% food and beverage service charge added to all banquet functions.

Hors d'oeuvres **portioned for approximately 25 people**

Italian Style Meatballs

Ground beef meatballs covered in your choice of barbeque, Swedish, marinara, or sweet & sour sauce. Served hot.

Variety of Salads

Choose one or more of the following:

Coleslaw, pasta salad, potato salad, tuna salad or garden salad

Fresh Fruit Tray

Variety depends on seasonal availability.

Spinach Dip and Rye

Spinach dip served with rye bread.

Veggie Tray

A variety of celery, carrot, broccoli, cauliflower, and cucumber served with ranch dip.

Chips and Dip

Potato chips served with a French onion dip or creamy Ranch.

Chips and Salsa

Deep Fried Tortilla chips served with salsa

Hummus & Pita Chips

Classic hummus with pita wedges

Meat, Cheese & Crackers

Ham, Turkey, American and Swiss cheeses served with crackers.

Hors d'oeuvres... continued

Taco Dip

Deep Fried Tortilla chips served with a layered taco dip.

Chicken Wings

Boneless chicken wings tossed in your choice of barbeque or hot buffalo sauce with Ranch dipping sauce.

Ham & Cheese Pinwheels

Ham, American cheese, cream cheese & lettuce wrapped in tortilla shell

Salami Pinwheels

Salami, relish, cream cheese & lettuce wrapped in a tortilla shell

Mini Turkey Corn Dogs

Mini turkey hot dogs breaded with cornmeal

Mini Chicken Cordon Bleu

Breaded chicken breast stuffed with ham, swiss and American cheese coated in bread crumbs

Baked Lasagna Roll-ups

Ground beef, Ricotta, Mozzarella, Parmesan, & Romano cheeses rolled up in lasagna pasta. Veggie Lasagna Roll ups also available.

Our food and beverage prices and services we can offer are not yet finalized and could be subject to change until full payment has been made due to circumstances regarding COVID-19. We are always competitive or slightly less expensive than other local venues. We will always keep in contact regarding current guidelines. There will be a 20% food and beverage service charge added to all banquet functions.

Buffet Menu

Buffet Style Entrées

Baked Ham

Pulled Pork with BBQ on side

Roasted Turkey

Vegetable Primavera Pasta - penne noodles tossed in olive oil and parmesan cheese with roasted veggies

Chicken Cordon Blue- breaded chicken breast stuffed with ham, swiss, American cheese coated in bread crumbs

Herb Chicken Breast-grilled Chicken breast covered in Italian herbs

Meatballs- choice of sauce: marinara, sweet & sour, Swedish, BBQ

Baked Whitefish- 4-6 oz. Whitefish fillet skin on, topped with lemon pepper seasoning

Sides (select one)

Homestyle Mashed Potatoes-Creamy mashed Yukon Gold Potatoes served with choice of gravy

Roasted Potatoes -sliced redskins tossed in a variety of seasonings

Rice Pilaf or Brown Rice Pilaf

Buttered Noodles with Parmesan- egg noodles with parmesan, butter & fresh chopped parsley

Baked Mac-n-cheese cheddar jack & sharp cheddar cheese based and topped with Italian Bread crumbs

Spring Mix Salad

Assorted Greens with tomato, onion, cheddar cheese, black olives, croutons, bacon bits.

Dressings choices: (select 2)

French, Ranch, Italian,

Raspberry Vinaigrette

Vegetables (select one)

Baby Carrots topped with a brown sugar glaze

Baked Beans Buschs homestyle

Seasoned California Vegetable Mix

Mini Sweet Corn on the Cob

Buffet Style Menu

Package Includes:

Rolls with butter, plates, flatware, paper napkins.

CHOICE OF 1 OR 2 ENTREES

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Taco Bar

Choose one filling:

Seasoned Fajita Chicken Meat
Taco Seasoned Ground Beef

Includes:

Black Beans
Lettuce
Shredded Cheese
Black Olives
Jalapenos
Salsa
Sour Cream
Corn Tortilla Chips deep fried
Flour Tortillas
Hard Corn Tortillas

Taco Bar Package Includes:

Plates, flatware, paper napkins.

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Spaghetti Dinner

Main Dish

Traditional Spaghetti Noodles

Marinara Sauce

Alfredo Sauce

Choice of : Beef, shredded chicken or vegetables on the side

Salad Station

Spring mix salad greens

Tomato

Onion

Cheddar Cheese

Black Olives

Croutons

Bacon Bits

Choice of Two: French, Ranch, Italian, &
Raspberry Vinaigrette Dressings

Buffet Style Menu

Package Includes:

Plates, Flatware, Paper Napkins.

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Picnic Packages

Classic Picnic Package

Package Includes:

Buns, ketchup, mustard, relish, onions, American cheese and picnic table ware.

Menu Includes:

Baked beans, Potato chips and french onion dip. Choice of Hamburgers, Bratwursts, and/or Hot Dogs

Portioned so each guest receives one sandwich. Add additional number of meats for an extra charge

Choice of two salads:

Potato Salad, Coleslaw, Pasta Salad or Garden Salad

Choice of dressings (choose 2):

French, Ranch, Italian, or Raspberry Vinaigrette

Barbeque Package

Package Includes:

Mini corn on the cob, Baked beans, rolls and butter. Picnic table wear included.

Menu Includes:

Choice of ONE meat:
BBQ pulled pork, Shredded BBQ chicken, or BBQ Beef Chuck Roast

Portioned so each guest receives one sandwich. Add additional number of meats for an extra charge

Choice of two salads:

Potato Salad, Coleslaw, Pasta Salad or Garden Salad

Choice of dressings (choose 2):

French, Ranch, Italian, or Raspberry Vinaigrette

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