

SOMMERSET
POINTE
LAKE CHARLEVOIX

Menu

BANQUET & WEDDING

GUIDE

*Northern
Michigan's
Premier
Yacht Club*



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CONTACT INFORMATION

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Sommerset Pointe Yacht Club

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Boyer City, MI 49712

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Get Swept Up in the Magic of Northern Michigan!

The crown jewel of Lake Charlevoix, Sommerset Pointe Yacht Club is an intimate, exclusive waterfront destination. Sommerset Pointe's spectacular setting blends an authentic maritime atmosphere and world-class cuisine with all the contemporary amenities that truly sets it apart from all other venues in Northern Michigan. Guests arriving by yacht or dinghy may pull into our full-service marina. Sommerset Pointe Yacht Club can accommodate up to 120 guests in the summer and 85 in the colder months.



CONSUMPTION BASED

Bar SERVICE

For optimal guest satisfaction, the bar will NOT be permitted to "close" for any duration during the event

OPEN BAR

Bar tab is based on the consumption of kegs, bottles of wine and mixed drinks (On a per drink basis).

SEMI - OPEN BAR

The host specifies which alcoholic beverages will be provided at no charge to their guests. All other beverages will be provided on a cash basis.

CASH BAR

Guests purchase their own drinks.

KEG BEER

Domestic Keg Beer \$300.00

Budweiser, Bud Light, Coors Light, Miller Light

Specialty & Michigan Craft Beer \$400.00

Choice of any Michigan or Craft Beer

DRAFT BEER BY THE GLASS

Domestic \$3.75/glass

Import/ Specialty \$4.50/glass

SODA

(Coca-Cola Products)
\$2 each

HOUSE WINES

\$20.00 / bottle

\$5.50 / glass

Merlot, Cabernet, Pinot Noir, Pinot Grigio, Chardonnay, Riesling and Sauvignon Blanc

*We also have an extensive wine list and local wines available

MIXED DRINKS

Well Liquor \$5.00

Smirnoff Vodka

Gordon's Gin

Lauder's Scotch

Castillo Silver Rum

Sauza Silver Tequila

Imperial Whiskey

Call Liquor \$5.50

Absolut

Absolut Citron

Absolut Mandarin

Canadian Club

Seagram's VO / Seagram's 7

Jack Daniels

Jim Beam

Tanqueray

Beefeaters

Bacardi

Captain Morgan

Dewars White Label

Jose Cuervo Gold

Disaronno

Premium Liquor \$6.50

Grey Goose

Kettle One

Crown Royal

Makers Mark

Johnny Walker Black

Bombay Sapphire

1800 Silver Tequila

1800 Reposado Tequila

Bailey's Irish Cream

ALL INCLUSIVE BAR SERVICE

(Per Person / Per Hour)

Silver Package

(The Cruiser)

Included in this package: Domestic draft beer, house wines, well liquors and soft drinks

Any guest over 21:

3 hours \$18.95

4 hours \$19.95

5 hours \$21.95

6 hours \$24.95

Guests under 21:

\$3.00

Gold Package

(The Yacht)

Included in this package: Domestic draft beer, house wines, call liquors and soft drinks

Any guest over 21:

3 hours \$19.95

4 hours \$21.95

5 hours \$23.95

6 hours \$26.95

Guests under 21:

\$3.00

Platinum Package (Luxury Package)

Included in this package: Domestic and specialty draft beer, house wines, premium liquors, and soft drinks

Any guest over 21:

3 hours \$22.95

4 hours \$24.95

5 hours \$28.95

6 hours \$31.95

Guests under 21:

\$3.00

Champagne priced per bottle:

Cristalino Brut \$15.95

M. Lawrence "SEX" \$19.95 (Michigan)

Quantity of bar staff allotted to an event is at the discretion of Sommerset Pointe Yacht Club. Additional bar staff will result in additional fees. All special requests including champagne toast or table wine service will be charged individually. Sommerset Pointe Yacht Club does not permit any "open bar" to extend a 5 hour period. We also have a "no shot" policy at our establishment.

All prices are subject to Michigan sales tax and automatic 20% gratuity charge.

Eat, Drink, & Be Married!

HORS D'OEUVRES

FRESH VEGETABLE AND DIP

Seasonal vegetables served with a creamy house made ranch dip & red pepper Hummus

\$55.00 Small (serves 25)

\$105.00 Medium (serves 50)

\$175.00 Large (serves 100)

FRESH FRUIT DISPLAY

Seasonal fresh fruit, served with Vanilla bean Yogurt and Raspberry dipping sauce.

\$50.00 Small (serves 25)

\$100.00 Medium (serves 50)

\$200.00 Large (serves 100)

ANTIPASTI PLATTER

Sliced Salami, parmesan Reggiano, fresh mozzarella pepperoncini's, artichoke hearts, roasted garlic cloves, roasted red peppers with Kalamata & Queen stuffed olives.

\$65.00 Small (serves 25)

\$125.00 Medium (serves 50)

\$225.00 Large (serves 100)

OTHER

Assorted Cheese and Cracker \$75.00

An arrangement of traditional and gourmet cheese served with assorted crackers. (serves 50)

Gourmet Meat and Cheese Tray \$150.00

Great Hill Blue, Saint Andre, Monterey Jack, Wensleydale with Cranberry and Matton, paired with Soprasatta, Prosciutto, Salami and assorted cracker and

banquettes. (serves 50)

Smoked Whitefish Dip \$65.00

(serves 25)

Served with assorted gourmet crackers

Hot Spinach and Artichoke Dip

Served with house made pita chips.

Full pan \$125.00 (serves 100)

Half of pan \$75.00 (serves 50)

Meatballs \$55.00

(serves 50)

Choice of BBQ, Sweet & Sour or Marinara sauce.

Hummus \$65.00

(serves 50)

Choice of roasted red pepper or garlic chive, served with house made Pita Chips.

Crispy Chicken Wings \$12.00 per dozen

Tossed in your choice of sauce – buffalo, sweet barbeque or Thai chili, served with ranch or bleu cheese

Shrimp Cocktail, Market Price (50 pieces)

Succulent Shrimp cooked to perfection in lemon and spiced brine. Served with house made cocktail sauce.

Stone Crab Claws Market Price (50 pieces)

Served with fresh lemon and house made sauce.

Chicken Satays \$100.00 (50 pieces)

Served with spicy Peanut sauce.

Pinwheel Roll Ups \$50.00

(serves 50)

Sliced turkey and provolone cheese, or slices ham and Swiss, with mixed greens and a Roasted Red pepper Cream Cheese, rolled in a tortilla shell.

Break Out Food

Most of the above appetizers can be served as break out food. Inquire with your event coordinator for details.

Bread Sticks With Marinara \$50.00

(serves 50)

Soft Pretzels With Warm Cheese \$75.00

(serves 50)

Salsa, Guacamole & Chips \$55.00

(serves 50)

Assorted Wraps

Chicken Salad, Turkey & Swiss and Ham & American

\$50.00 Small (serves 25)

\$85.00 Medium (serves 50)

\$145.00 Large (serves 100)



Buffets

(PRICED PER PERSON)



MORNING MEETING BUFFET \$12.95

Bagels and Cream Cheese

Breakfast pastries

Fresh fruit display

Fruit juices and Coffee
Station included

BRUNCH BUFFET \$18.95

Bagels and Cream Cheese

Assortment of Scones
& Danishes

Bacon

Sausage

Scrambled Eggs

American Fries

Croissants

Ham, turkey & assorted
Cheese Platter

Pasta Salad

Caesar Salad

Fruit juices and Coffee
Station included.

*Substitute Quiche for
Scrambled eggs add \$1.00*

Biscuits and Gravy add \$1.00

COLD DELI BUFFET \$12.95

Sliced Ham, turkey
& Roast beef

Sliced Swiss, Provolone
& Cheddar Cheese

Assorted Breads

Lettuce, tomato, onion,
Mayo & Mustard

Fresh Vegetables and dip

Potato Salad or Pasta Salad

Chips

Lemonade, Ice tea or Coffee

(Lunch option only)

SOUP AND SALAD BUFFET \$13.95

A buffet including two soups, a mix of romaine and spring lettuce accompanied with diced chicken, ham, shredded cheese, tomatoes, onions, green olives, mushrooms, cucumbers and peppers, your choice of two dressings. Served with dinner rolls.

(Lunch option only)

SOUTHWESTERN BUFFET \$16.95

Seasoned Ground Beef

Seasoned Fajita Chicken
Breast Strips

Roasted Pepper & Onions

Soft & hard Taco Shells

Shredded Lettuce and
Cheddar Cheese

Diced Tomatoes,
onions, & Jalapeno's

Spanish Rice & Refried Beans

Tortilla Chips

Guacamole, Sour
Cream & Salsa

*(All prices subject to
Michigan Sales tax and
22% service charge)*

ITALIAN PASTA BUFFET \$17.95

(Two Entrée Choice)

Mostaccioli & Sausage

Fresh Italian sausage, roasted red peppers, roasted onions & pasta blended with Marinara sauce & fresh herbs

Spaghetti & Meatballs

House made meatballs with pasta blended with Marinara sauce & fresh herbs

Fettuccini Alfredo

Fettuccini pasta tossed in a creamy Alfredo sauce and topped with seasonal vegetables

Lasagna

Prepared fresh at our facility the old fashioned way

*Too much pasta? Substitute a chicken dish for a pasta dish...
Additional \$1.00 per person*

Chicken Parmesan

Lightly breaded and fried chicken breast, smothered with marinara and mozzarella

Chicken Marsala

Lightly breaded and fried chicken breast topped with sautéed mushroom & Marsala sauce.

Vegetable

Summer Squash Medley

Caesar Salad & Dinner Roll

(Per served plated salad for 50 or more guest)

(All prices subject to Michigan Sales tax and 22% service charge)

BACK YARD COOKOUT

\$13.95 (per person)

Hot Dog & Hamburger with condiments

Pasta Salad

Baked Beans

Chips

BBQ LOVERS BUFFET \$18.95

Barbeque Ribs

Cooked to perfection with our signature recipe

Baked Chicken

Corn on the Cob

Fresh picked local corn, seasonal

Potato Salad & Pasta Salad

Baked Beans

Rolls

Substitute pulled pork for the chicken option, add \$1.00 per person

Larger buffet options are available upon request.

PLATED *Entrées*

Choice three entrées, all plated meals include one starch, one vegetable and one salad. Please ask your events coordinator about our duet plate options and pricing



Chicken Piccata \$19.95 per person

Pan seared chicken breast presented with a lemon caper butter sauce

Chicken Parmesan \$19.95 per person

Lightly breaded and fried chicken breast smothered with marinara and mozzarella served with garlic, butter pasta.

Chicken Dijon \$19.95 per person Pan seared chicken breast, presented with a stone ground creamy Dijon Sauce.

Penne Pomodoro \$18.95 per person

Penne pasta tossed with sautéed grape tomatoes, fresh basil, fresh garlic, extra virgin olive oil and fresh Buffalo Mozzarella.

Boursin Chicken Pasta \$18.95 per person

Penne Pasta tossed with sundried tomatoes, fresh baby spinach, basil grilled chicken breast and a Boursin cheese sauce.

Bayou Pasta \$18.95

Andouille sausage, Bell peppers, grilled chicken breast, Penne pasta mixed with a Creole cream sauce

Prime Rib \$26.95 per person

Slow roasted herb encrusted prime rib sliced and presented with a wild mushroom Bordelaise.

Beef Tenderloin \$29.95 per person

Marinated and slow roasted whole tenderloins slice and served with a port reduction sauce.

Grilled Pork Loin \$19.95 per person

Seasoned and grilled, presented with an apple cider glaze.

Char Grilled Atlantic Salmon \$23.95

Fried Great Lakes Perch \$23.95

Pan Seared Great Lakes Whitefish \$23.95

Choose one fish presentation

- Cucumber dill slaw
- Grenoble
- Caribbean Salsa (Pineapple & Mango)

All prices subject to 6% Michigan state sales tax and 22% service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness

JUST FOR KIDS

"Kids" meals are offered to children between the ages of 2 and 10.

"Kids" menu may be offered with buffet or plated meals.

Please select one option of all children.

\$8.95 Mac n Cheese/FF

\$8.95 Hot Dog/FF

\$8.95 Chicken Fingers/ FF

Entrée Sides

All plated meals include one starch, one vegetable and one salad option

VEGETABLES

- Summer Squash Blend
- Green Bean Almandine
- Long stemmed Carrots (seasonal)
- Broccolini

STARCHES

- Rice Pilaf
- Garlic & Chive Smashed Potatoes
- Herbed Roasted Red Skins

SALAD CHOICES

Garden Salad

A blend of spring mix and romaine, sliced cucumber, carrots, onion, tomatoes and croutons with choice of dressing

Caesar Salad

Crisp romaine, croutons and parmesan cheese, tossed in Caesar dressing

The Wedge (\$1.50 up charge)

Bacon, tomatoes, red onions, gorgonzola crumbles served with gorgonzola dressing

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