

Pine Mountain Ski and Golf Resort



Event Guide

Iron Mountain, Michigan



Venue

The Alpine Room
Up to 110 Guests

The Spruce Room
Up to 210 Guests

Sitzmark Bar
Up to 75 Guests

Sitzmark Deck
Up to 75 Guests

Timberstone Courtyard
Up to 400 Guests



Hotel

King Room

1 King Bed in Main Lodge

Double Bed Room

2 Full Size Beds in Main Lodge

Cedar Haus Condo

1 King Bed with Kitchenette

Upper Cedar Haus Condo

1 King Bed, 3 Twin beds with Full Kitchen

Mountain Haus Condo

1 King Bed, 2 Double Beds, 1 Pull-out Sofa
With 2 Bathrooms and Full Kitchen

Alpine Haus

2 Queen Beds, Bunk Beds (1 Twin & 1 Full), 2 Pull-out Sofas
With 2 Bathrooms and Full Kitchen

Room Blocks

Starting with Ten Rooms

Breakfast

Chef Station

Omelet
Cakes/Waffles

Plated Breakfast

Scrambled Eggs
Quiche
Hashbrowns
Bacon or Sausage
Toast or Fruit Cup

Lunch

Plated Lunch

Blackened Salmon Sandwich

Topped with Bacon and Homemade Dill Sauce
On a Ciabatta Bun
Served with Seasonal Vegetable

Chicken Marsala

Topped with a Light Mushroom Marsala Wine Sauce
Served with Rice Pilaf and Seasonal Vegetable

Hot Beef Sandwich

On a Ciabatta Bun
Served with Potato Salad, and Seasonal Vegetable

Caesar Salad

Romaine Lettuce
Topped with House Made Caesar Dressing, Fresh Parmesan
Add Chicken or Salmon

Hors D'oeuvres

Selections

Fried Spring Rolls
Chicken Wings
Bruschetta
Swedish Meatballs
Stuffed Mushroom Caps with Italian Sausage
Spanakopita
Bacon Wrapped Water Chestnuts
Chicken Satay
Caprese Skewers
Phyllo Wrapped Asparagus

All quantities are 50 pieces per order

Dips and Bowls

Hummus with Vegetables and Pita Bread
Artichoke Dip
Vegetables and Dip
Tortilla Chips and Salsa
Homemade Kettle Chips and Dip

Serves 20

Hors D'oeuvres

Display

Cheese and Sausage

Serves 40-50

A variety of cheese, sausage and crackers

Vegetable Crudite with Dip

Serves 30-40

A selection of fresh vegetables, elegantly displayed

With fresh house made dip

Smoked Salmon

Serves 40-50

A whole smoked salmon served with toasted crostini

Traditional garnishes and a variety of crackers

Shrimp Cocktail

Serves 40-50

Shrimp cocktail served with our signature bloody mary cocktail sauce

With a sprig of fresh parsley

Petite Antipasto Table

Serves 50-75

Salami, Prosciutto, Tomatoes, Goat Cheese stuffed Cherry Peppers

Mozzerella Balls, Grilled Brie, Greek Olives, Sun Dried Tomatoes

Roasted Red Peppers, Pepperoncini, Pickled Asparagus

Picked Mushroom, Grapes, Bread Dipping Oil, Strawberries

Atrichoke Hearts, Toasted and Untoasted Bread, Assorted Crackers

Antipasto Table

Serves 75-150

Salami, Prosciutto, Tomatoes, Goat Cheese stuffed Cherry Peppers

Mozzerella Balls, Feta Cubes, Grilled Brie, Greek Olives, Sun Dried Tomatoes

Roasted Red Peppers, Pepperoncini, Pickled Asparagus, Picked Mushroom, Grapes

Bread Dipping Oil, Strawberries, Carrots, Broccoli, Cauliflower, Ranch, Honey

Atrichoke Hearts, Brushette, Toasted and Untoasted Bread

Assorted Crackers Bread Sticks

Dinner

Entrees

Beef

Tenderloin, 6 oz. or 8 oz.

Ribeye, 12 oz.

Sirloin, 10 oz.

Beef Bourguignon

Prime Rib

Chicken

Florentine

Asiago

Brushetta

Maderia

Piccata

Marsala

Pork

Loin

Chop

Fish

Salmon with Caper Wine Sauce

Halibut

Cod with Butter Wine Sauce

Shrimp Scampi

Vegetarian

Pasta Primavera

Portobello Grilled

All Entrees include Dinner Salad
and Select Side and Vegetable

Sides

Creamy House Made Garlic Mash Potatos

Wild Rice Pilaf

Bourban Brown Sugar Baby Carrots

Bacon Parmesan Roasted Brussel Sprouts

Green Bean Almondine

Roasted Baby Red Potatoes

Desserts

Cheesecake

Creme Brule

Apple Crisp

Berry Cobbler

House Made Cookies

Children 5 and under are free
Children 6 - 12 are half price
13 and up are full price

Buffets

Breakfast

Minimum of 20 People

Bacon
Sausage
Hashbrowns
Scrambled Eggs
French Toast OR Pancakes
Yogurt
Danishes
Coffee, Milk, Juice

Lunch

Minimum of 25 People

Wrap
Assorted Wraps
Fresh Fruit
Vegetable Tray with Dip
Potato Salad
Potato Chips
Assorted Cookies
Coffee, Iced Tea

Soup and Salad
Tureen of Homemade Soup
Pasta Salad
Cottage Cheese
Salad Bar
Bacon
Tomatos
Mushrooms
Carrots
Hard Boiled Eggs
Blended Cheese
Julienned Ham, Turkey
Choice of 5 Dressings
Coffee, Iced Tea

Hot Sandwich
Hot Beef
Hot Italian Turkey
On Ciabatta Bun
Potato Salad
Baked Beans
Homemade House Potato Chips
Ranch Dressing Dip
Assorted Cookies
Coffee, Iced Tea

Dinner

Minimum of 100 People

Italian
Mixed Green Salad
Italian Sausage OR Meatballs
Italian Baked Chicken
Marinara, Alfredo Sauce
Choice of One Pasta
Break Sticks
Coffee, Iced Tea

South of the Border
Seasoned Ground Beef
Marinated Chicken
Refried Beans
Blended Cheese
Sour Cream
Pico de Galo
Tomatos
Lettuce
Onions
Black Olives
Jalapenos
Hard and Soft Shell Tortilas
Tortila Chips
Spanish Rice
Garden Salad
Coffee, Iced Tea

Homestyle
Homemade Coleslaw
Potato Salad
Fresh Green Beans
Roasted Baby Red Potatos
Gravy
Oven Roasted Chicken
Choice of Roasted Poblano Beef Tips OR
Boneless Pork Chops
Garden Salad
Coffee, Iced Tea

Dessert

Tray Desserts

Assorted Bars

Lemon, Raspberry, Raspberry Tort and Caramel

Assorted Cookies

Chocolate Chunk, M&M, Oatmeal Raisin and Snickerdoodle

Chocolate Covered Strawberries

Choice of Dark, Milk or White Chocolate



Liquor Packages

Silver

Titos Vodka

Tanqueray Gin

Bacardi Silver

Captain Morgan's Spiced Rum

Canadian Club Whiskey

Jim Beam Kentucky Bourbon Whiskey

J&B Scotch Whiskey

Jose Cuervo Especial

Carolan's Irish Cream

Kamora Coffee Liqueur

Amaretto

Hartley's Brandy

3 Domestic Beers

3 House Red Wines

3 House White Wines

Platinum

Grey Goose Vodka/ Kettle One Vodka

Hendrick's Gin

Bacardi Silver

Captain Morgan's Spiced Rum

Johnny Walker Black

Woodford Reserve

Knob Creek Bourbon Whiskey

Jameson's Irish Whiskey

Chivas Regal

Patron Silver & Patron Reposado Tequila

Bailey's Irish Cream

Kahlua Coffee Liqueur

Amaretto Disaronno

Grand Marnier

Hennessy VS Cognac

Domestic and Imported Bottled Beers

5 House Red Wines

5 House White Wines

Gold

Kettle One Vodka

Bombay Sapphire Gin

Bacardi Silver

Captain Morgan's Spiced Rum

Dewar's Blended Scotch

Johnnie Walker Red Scotch

Jack Daniels Whiskey

J&B Scotch Whiskey

Maker's Mark Bourbon Whiskey

Cabo Wabo Tequila Blanco

Bailey's Irish Cream

Kahlua Coffee Liqueur

Amaretto Disaronno

Courvoisier VS Cognac

Domestic and Imported Bottled Beers

4 House Red Wines

4 House White Wines

\$50 Bartender Fee

1 Bartender per 75 Guests

Activities

On Site

Timberstone Golf
Famers Restaurant
Saltwater Pool, Jacuzzi
Fitness Room
Cross Country Skiing
Snow Shoeing
Skiing and Snowboarding
Hiking
Biking

Off Site

Activities at Four Seasons Island Resort
City Park
Cornish Pump Museum
Iron Mine
Rainbows End Alpaca Farm
ATV and Snowmobiling
Fishing
White Water Rafting
Zip Lining
Rock Climbing
Paint Ball
Kayaking and Canoeing
Paddle Boarding
Swimming



Lets Book It!

Director of Sales

Barbra Van De Hei

Barb@pinemountainresort.com

(715) 938-5110