Conference Rental Rates

Conference Room Capacity

Full Conference Room: 220

Half Conference Room: 110

Monday-Friday

Full Conference \$450.00

Half Conference \$150.00

Weekends

Full Conference \$800.00

Half Conference \$250.00

(gratuity rates apply on all groups over 75 people)

WE CATER TO ALL EVENTS
BIG OR SMALL

CONFERENCES, EVENTS, WEDDINGS, PROMS ETC.

DISCOUNTED RATES ARE AVAILABLE FOR NON-PROFIT ORGANIZATIONS.

BEER & WINE

AVAILABE FOR YOUR EVENT

PLEASE FEEL FREE TO CONTACT US ABOUT OUR VENUE OR TO VIEW THE VENUE.

MORE INFORMATION

LET OUR KIRTLAND STAFF MAKE
YOUR CONFERENCE OR EVENT
MEMORABLE. WE CATER TO
YOUR NEEDS TO MAKE YOUR
EVENT STAND OUT.
SAVOR OUR TOP OUALITY FOOD

SAVOR OUR TOP QUALITY FOOL AND EXCELLENCE WITH OUR GRACIOUS HOSPITALITY AND SUPERB SERVICE.

CONTACT US VIA EMAIL OR PHONE KirtlandEvents@kirtland.edu

989.275.5000 EXT. 273 DIRECTIONS



4800 W. Four Mile Rd Grayling, MI 49738 EXIT 251

Kirtland Community College is a Smoke Free Campus. There is No Smoking on Campus Grounds.



KIRTLAND CONFERENCE CENTER & EVENTS



PLEASE CONTACT US AT
THE KIRTLAND BOOKSTORE
FOR ALL YOUR
CONFERENCE / EVENT
QUESTIONS OR RESERVATIONS

989.275.5000 EXT. 273

KirtlandEvents@kirtland.edu

Breakfast

Waffle Bar
Classic Breakfast Buffet:
Scrambled Eggs, Bacon, Sausage or
Chorizo, Breakfast Potatoes &
English Muffins
Yogurt Bar w/ Assorted Toppings
Breakfast Baked Goods
Seasonal Fresh Fruit
English Muffins w/ Fruit Preserves
Assorted Bagels & Cream Cheese
Breakfast Cereal Bars

Salads

Caesar Salad
Michigan Salad
Caprese Salad
Chef Salad
Cobb Salad

SOUD Pam of Broccoli

Cream of Broccoli
Cream of Potato
Tomato Tortellini
Chicken Noodle
Vegetable
Bean
Chili
*Pumpkin Apple Bacon

Lunch

Sandwich Choices:

Bread: Ciabatta, Flat Bread, Pretzel Buns, Onion Buns, Gluten Free Buns, or Slider Buns.

Wraps: Jalapeno, Wheat or Tomato.

Meat: Ham, Turkey, Roast Beef, Chicken Salad, Tuna Salad, Veggie Garden, Grilled Chicken, BBQ Pork/Chicken or Italian.

Cheese: Provolone, Swiss,

American Muenster or Sriracha

Condiments: Mustard, Dijon, Honey

Mustard, Italian, Mayo

Chipotle Mayo, or Ranch

Toppings: Lettuce, Tomato, Pickle, Onion or Bacon

Side

Mashed Potatoes, Cheesy Potatoes, Baked Potatoes or Sweet Potatoes Veggies: Glazed Carrots, Asparagus, Brussel Sprouts, Green Beans or California Blend Wild Rice German Potato Salad Pasta Salad Three Bean Salad Macaroni Salad Potato Chips

Dinner

Beef Tips (Medallions)

w/Onion, Mushrooms, Gravy or Noodles

Beef Stroganoff

Chicken Breast ~

w/Honey Glazed, BBQ, Ginger,

Cherry/Cranberry Orange or Sweet/Spicy

Chicken Alfredo

Chicken Marsala or Parmesan

Pork Loin

Cod ~ (Baked or Breaded)

w/ Garlic Butter or Cajun Seasoning

Taco Bar

Ahi Tuna

Lasagna

Mostaccioli

Appetizers

Cheese & Meat Tray w/ Crackers Veggie Tray Fruit Shrimp Bruschetta

Spinach Dip ~ Artichoke Dip ~ Hummus Meatballs Buffalo Chicken Dip Stuffed Mushroom Caps

Desserts

Cheesecake Cake ~ Chocolate

Chocolate, Raspberry, Yellow or Carrot Strawberry Shortcake Eclairs Cookies ~ Brownies ~ Rice Krispie Treats Fruit Tarts