

Boyne River Grill

MOTHER-DAUGHTER
TEAM THRIVES IN THEIR
FIRST YEAR, THANKS TO
THE BOYNE CITY
COMMUNITY

Photos and Story by Phil Eich, Storyville Social, as part of the Michigan Main Street Story Series This is Boyne River Grill's first year in business—we've been here about six months, it's been awesome, and Boyne City's been so receptive!

We're from East Jordan. We came here and opened this place because we needed a main kitchen for our catering business and then we got blessed with a little restaurant. So, now we do both.

We're known mostly for our smash burgers—they're goooood! We tell everybody we've got the hottest flat top in town. You put the hamburger on there, smash 'em with a press and it holds the juice in there. And then our chicken tenders are fresh, not frozen. We hand-cut the chicken breasts. So, our tender baskets are popular, too.

Teamwork is essential to running a good business. We literally do everything together. One of us (Sarah) handles the ice cream and slushie machines and the other (Debbie) does the fryers.

We're a mother-daughter team...and we always seem to know what the other is thinking.

We'll be calling each other and know immediately what the other one is calling for: 'Did you check ... have you read ... what about ...?' 'Yeah ... did it ... got it ... all set ...'

We double-team the restaurant, just the two of us. One jumping on the grill and one running to the front—we just know the motions. If one of us takes the day off, we need two extra people to cover.

You've also got to know the dynamics of catering. For example, we have three jobs next week, so you gotta know how to roll: one job is for 50 people, one's for 34, one's for 100, and then the week after, we have another one for 150 and then one for 300 the following week...and all that's on top of having the restaurant! It can get crazy. This summer, we had three in one day in the middle of our busiest time in July. That was fun!

We have our regulars who come in and they're happy we're here. And we get a lot of people who mention that it's nice to see owners trying to make it work.

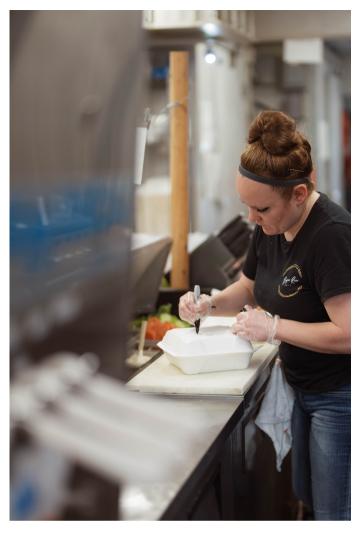
We're leasing the building—we have a five-year contract. We want to do our best and we want Boyne City to be very pleased with what we're doing for them. We always greet our

customers with a smile. We're here every day and we have people who ask if we live here. Well, that's what you're supposed to do—if your business is going to succeed, you've got to pretty much be married to it, and take care of it because then it will take care of you.

Every day, we have a couple of people who poke their heads back and thank us for being here. They thank us for opening and they're constantly asking if we're gonna be here all winter. That's our plan. They come in and say, 'If there's anything you need, we're here to help you, because we want you to succeed.'

It really makes you feel good.

 Debbie Derenzy and Jessica Kinner, Co-Owners of Boyne River Grill, Boyne City





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Michigan Main Street Story Series

