

Banquets and Showers

Welcome to Lakelands!

We realize you have many venues to choose from and we want to thank you for inquiring with the club! If you are looking for a memorable venue for your event, Lakelands is the perfect destination to host an event everyone will love. Our talented Chef and culinary team offer delectable cuisine options to satisfy your guests. The beautiful and comfortable setting of our banquet rooms set the stage for a breathtaking and memorable event your guests will talk about for years to come.

Lakelands offers different packages to fit your event needs and we take pride in customizing and personalizing them to suit you! Our team loves to get involved with the menu planning, so please feel free to ask our management team for their advice and recommendations when planning. Allow our staff to help you orchestrate an unforgettable day.

Our ballroom can cater to a variety of event sizes, as we have the ability to expand rooms to seat up to 300 with several hundred square feet or create a more intimate small room setting, all including full walls of natural light.

Contact Lisa Fahrner at (810) 231-3000 or Events@LakelandsGolf.com for more details about booking your event at **Lakelands Golf & Country Club**.

Lisa Fahrner, Event Director
810.231.3000 ext 28
events@lakelandsgolf.com

Joanne Dinser
General Manager

Jason Srock
Executive Chef

Jay Goodman
Bar Manager

David Doman
Food & Beverage Manager



Deli Lunch Options

Choice of two signature deli wraps &/or sandwiches
with your choice of salad or soup

Plated Deli Lunch *\$17 per person*

Vegetable Wrap

herbed cream cheese with grilled vegetables, roasted red peppers, spinach and pesto sauce wrapped in a spinach wrap

Classic Chicken Salad Wrap

chicken breast, scallions, celery, dijon mayonnaise in a spinach wrap
Upgrade to Harvest Chicken Salad Wrap: dried cherries, grapes and apples~ \$2pp addl

Classic Tuna Salad Wrap

white albacore tuna, celery, red onion, citrus mayonnaise wrapped in a spinach wrap
Upgrade to Grilled Salmon Wrap~\$3

Peppered Roast Beef Sandwich

cheddar, roasted red pepper, lettuce and horseradish sauce on ciabatta bread

Italian Sandwich

salami, ham, provolone, lettuce, tomato, banana peppers, balsamic glaze on ciabatta bread

Turkey Club Deluxe Sandwich

turkey, applewood smoked bacon, tomato, lettuce and cranberry mayonnaise on ciabatta bread

Salad Options

Parmesan Pasta Salad

rotini pasta with broccoli, carrots, black olives, cherry tomatoes, red onion, parmesan cheese with a creamy ranch dressing

Redskin Potato Salad

redskins, onions, celery, and a creamy mayonnaise sauce

Chef Jason's Broccoli Salad

broccoli, cheddar cheese, sunflower seeds, diced bacon bits, tangy dressing



Prices are based per person

++ indicates plus 6% sales tax & 20% service charge

Themed Buffets

Mexican Fiesta Buffet
Lunch \$25 / Dinner \$29

Seasoned Ground Beef

Seasoned Shredded Chicken

Tortilla Assortment (soft flour tortillas, hard corn tortillas, tortilla chips)

Refried Beans

Spanish Rice

Guacamole, Sour Cream & Salsa

Assorted Toppings (shredded lettuce, black olives, onions, diced tomatoes, shredded cheddar cheese, jalapeno peppers)

*House Baked Cookies



Asian Buffet
Lunch \$25 / Dinner \$29

Pick your choice of Chicken Entree

Grilled Asian Sesame Chicken Breast

Cashew Chicken

General Tso's Chicken

Sweet & Sour Chicken

Also Included:

Stir Fried Vegetables

Vegetable Fried Rice

Sesame Noodle Salad

angel hair pasta served with sesame seeds, scallions, pineapple in a sesame soy vinaigrette

Vegetable Egg Rolls with Soy Sauce



Mediterranean Buffet
Lunch \$26 / Dinner \$30

Lemon Garlic Chicken with Mushrooms
pan-seared chicken breasts in fresh garlic, lemon zest, butter, mushrooms deglaze in sweet vermouth

Mediterranean Cod
Buttery cod along charred vine tomatoes, olives, marinated artichoke hearts

Mediterranean Yellow Rice
vibrant turmeric yellow rice, lightly seasoned with garlic, cumin and cilantro

Grilled Vegetables
grilled eggplant, portobello mushrooms, red onion, bell peppers, squash, green beans, carrots, asparagus in a balsamic vinaigrette

Fatoush Salad
fresh chopped greens, radishes, tomatoes, and onion, dressed in a zesty lime vinaigrette with homemade pita chips

Hummus and Pita Chips

Italian Buffet
Lunch \$26 / Dinner \$30

Grilled Sirloin Steak
grilled medium rare sirloin served at room temperature with grilled vegetables, cherry tomatoes, oregano and garlic

Tuscan Chicken Pasta
delicious pasta dish with creamy garlic sauce, spinach, and chicken

Grilled Vegetables
seasonal grilled vegetables marinated in balsamic, garlic and fresh herbs

Perfect Italian Salad
romaine, radicchio, celery, red onion, bell peppers, green olives, tomatoes, pepperoncini, shaved parmesan in a red wine vinaigrette

Rolls & Butter

Salad Buffet
Lunch \$26 / Dinner \$30

three (3) proteins (steak, chicken, salmon), three (3) salad, mixed greens, variety of toppings, ranch, italian, and house dressings, pasta salad and potato salad, and freshly cut fruit

Seasoned Steak Chicken & Salmon

Mixed Greens

Variety of Salad Topping

Ranch, Italian and White Balsamic Vinaigrette

Choice of Accompaniments
your choice of pasta salad, potato salad, fruit salad, or broccoli salad

Rolls & Butter

Prices are based per person

++ indicates plus 6% sales tax & 20% service charge

Plated Lunch

Your Choice of Entree with one (1) Starch and one (1) Vegetable (see page 8)

Add plated salad, rolls, and butter for \$4 ++ (per person)

Chicken

Chicken Traverse City \$19

sautéed chicken served with dried cherries in a herb cream sauce and topped with slivered almonds

Basil Chicken \$19

sautéed chicken breast served with sun dried tomato aioli, toasted herb crumbs in a basil cream sauce

Chicken Piccata \$19

sautéed chicken breast served with garlic in a lemon-caper wine sauce

Forest Chicken \$19

sautéed chicken breast served with spinach, medley of mushroom white wine sauce

Grilled Honey Lemon Dijon Chicken \$19

grilled chicken breast served with lemon marinated tomatoes in a honey dijon vinaigrette



Beef

Lakelands Steak \$27

6 oz sirloin char-grilled with fresh herbs in a mushroom demi glace

Char-Broiled Filet Mignon \$33

8 oz filet with a rosemary red wine demi glace

Carved Roasted Beef Tenderloin \$33++

6 oz portion of carved beef tenderloin served in a vidalia onion peppercorn sauce

New York Strip Steak \$30++

8 oz herb crusted N.Y. Strip Steak and topped with maitre d' hotel butter

Vegetarian

Asiago Gnocchi \$21++

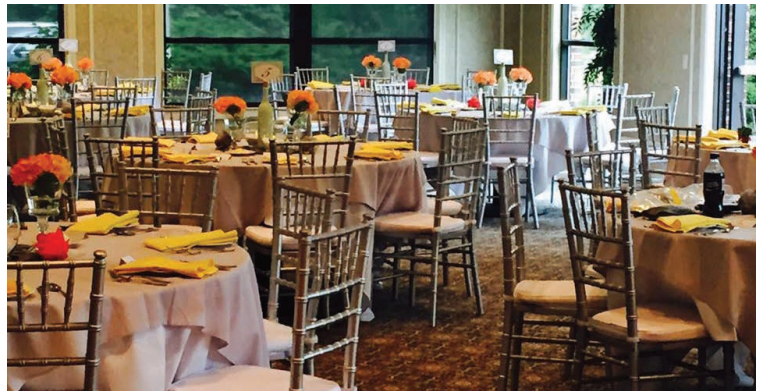
tender gnocchi in a zesty tomato basil sauce

Mushroom Ravioli \$21++

caramelized onions, marsala cream sauce

Tortellini Palamino \$21++

tender tortellini served with grilled vegetables in a palomino sauce and topped with mozzarella



Pork & Seafood

Berkshire Pork Loin \$22++

delicious pork loin seared in honey, rosemary and a red wine reduction

Pork Tenderloin Medallions \$24++

three (3) 3 oz tenderloins cooked in lemon-thyme butter and topped with red onion jam

Chipotle Pork Steak \$23++

12 oz bone in blade steak cooked in a chipotle spice rub and served with natural jus

Twin Grilled Pork Chops \$24++

two (2) 5 oz pork chops in a soy marinade and served with chili pineapple butter

Seafood

Artichoke Crusted Salmon \$25++

tender salmon filet covered cooked in bread crumbs and lemon zest and served with Dijon

Maple Mustard Salmon \$25++

delicious filet of salmon in a maple mustard glace

Citrus Salmon \$24++

salmon filet served with lemon, lime, orange, ginger and coriander

Almond Lemon Day Boat Cod \$25++

from ocean to kitchen in under 36 hours, this fresh fish is oven roasted with leeks, bread crumbs and a herb aioli

Blackend Mahi Mahi \$25++

mahi mahi coated and cooked in a margarita lime butter

Buffet Lunch

Minimum of 25 guests (2) Entrees \$ 26.95++ (3) Entrees \$ 29.95++

And your choice of (1) Pasta, (1) Starch (1) Vegetable. Add rolls and butter for \$1 (per person)

Sliced Top Round Beef

generous portions of beef topped in a forest mushroom demi glace

Roasted Pork Loin

pork loin roasted with apples and served with natural drippings

Sliced Prime Rib *\$2.50 upgrade*

Slow roasted with fresh herbs and spices

Chicken Marsala

sautéed chicken breast with Marsala wine sauce and mushrooms

Chicken Piccata

sautéed chicken breast in a lemon caper wine sauce

Chicken Traverse City

sautéed chicken served with dried cherries in a herbed cream sauce topped with slivered almonds

Grilled Honey Lemon Dijon Chicken

grilled chicken breast served with lemon marinated tomatoes in a honey dijon vinaigrette

Sides

Vegetables

Vegetable Medley

Chef's choice of our freshest selection

Green Bean Almondine

Fresh green beans and toasted almonds

Glazed Carrots

Sliced carrots roasted and glazed with a cinnamon butter glaze

Asparagus

Grilled asparagus with a parmesan dust *\$2 upgrade*

Grilled Vegetables

Zucchini, cherry tomatoes, peppers, onions roasted in a herb oil *\$2 upgrade*

Pasta

Pasta

Choice of Penne, Spaghetti or Cavatappi, Fettucini

Sauce

Choice of Marinara Sauce, Alfredo Sauce, or Garlic White Wine Sauce

Four Cheese Macaroni *\$2 upgrade*

Tender pasta cooked with cheddar, asiago, Romano and Parmesan and topped with bread crumbs (this option can be substituted as a starch for plated meals)

Blackend Mahi Mahi

mahi mahi coated and cooked in a margarita lime butter

Filet of Salmon

broiled salmon filets with simple seasonings, brushed with a maple glaze, or beurre blanc sauce

Dijon Encrusted Salmon

broiled salmon filets with dijon

Shrimp Scampi

shrimp seasoned with garlic and fresh herbs

Honey Glazed Ham

slow cooked ham glazed with honey

Lemon Crumb Topped Whitefish

baked fish filets topped with a simple seasoned crumb mixture

Roasted Turkey Breast

tender roasted turkey breast served with natural gravy

Marinated Sirloin

marinated and grilled and served medium rare

Starches

Roasted Red Skin Potatoes

Oven roasted red skinned potatoes with salt and pepper, olive oil and garlic

Garlic Roasted Mashed Potatoes

Roasted and mashed with garlic

Mashed Yukon Gold Potatoes

Yukon gold potatoes mashed to a smooth finish

Baked Potatoes

Baked potato with chives, butter and sour cream

Potato Dauphinoise

Layered potatoes baked with cream and cheese *\$2 upgrade*

Plated Duet Dinner

Your Choice of Entree (two proteins) with one (1) Starch and one (1) Vegetable

Dinners are served with plated salads and rolls with butter

Chicken & Shrimp Supreme \$34

sautéed chicken breast topped with (3) Gulf shrimp in a creamy champagne sauce

Pork Medallion & Chicken \$34

herb crusted pork medallion, breast of chicken with rosemary infused red wine reduction and exotic mushroom glaze

Roasted Tenderloin & Chicken Marsala \$41

beef tenderloin served with breast of chicken with Marsala sauce

Roasted N.Y. Strip Loin & Chicken Peppercorn \$39

whole roasted strip loin, sliced and served with breast of chicken and peppercorn sauce

Chicken & Shrimp Béarnaise \$34

chicken breast topped with (3) Gulf shrimp with béarnaise sauce

Dijon Encrusted Salmon & Sirloin \$39

grilled salmon topped with dijon sauce served with beef sirloin

Plated Dinner

Your Choice of Entree with one (1) Starch and one (1) Vegetable
Dinners are served with plated salads and rolls with butter

Chicken

Chicken Traverse City \$29

sautéed chicken served with dried cherries in a herbed cream sauce and topped with slivered almonds

Basil Chicken \$29

sautéed chicken breast served with sundried tomato aioli, toasted herbed crumbs in a basil cream sauce

Chicken Piccata \$29

sautéed chicken breast served with garlic in a lemon-caper wine sauce

Forest Chicken \$29

sautéed chicken breast served with tomatoes, leeks, fennel in a mushroom white wine sauce

Grilled Honey Lemon Dijon Chicken \$29

grilled chicken breast served with lemon marinated tomatoes in a honey dijon vinaigrette

Grilled Moroccan Chicken \$29

grilled chicken breast served with apricots, cranberries, toasted almonds in a saffron coconut sauce



Plated Dinner

Beef

Lakelands Steak \$32

8oz sirloin char-grilled with fresh herbs in a mushroom demi glace

Prime Rib \$36

12oz prime rib in a sea salt and peppercorn crust and served with natural jus

Char-Broiled Filet Mignon \$38

8 oz filet with a rosemary red wine demi glace

Carved Roasted Beef Tenderloin \$38

8oz portion of carved beef tenderloin served in a vidalia onion peppercorn sauce

New York Strip Steak \$38

10 oz herb crusted N.Y. Strip Steak and topped with maitre d' hotel butter



Pork

Berkshire Pork Loin \$25++

delicious pork loin seared in honey, rosemary and red wine reduction

Berkshire Pork Chop \$25++

delicious thick pork chop with smoked cherry jam, roasted onion gravy

Prices are based per person
++ indicates plus 6% sales tax & 20% service charge

Plated Dinner

Seafood

Artichoke Crusted Salmon \$37

tender salmon filet covered cooked in bread crumbs and lemon zest and served with Dijon cream

Maple Mustard Salmon \$37

delicious filet of salmon in a maple mustard glaze

Citrus Salmon \$37

salmon filet served with lemon, lime, orange, ginger and coriander

Almond Lemon Day Boat Cod \$28

fresh fish, oven roasted with leeks, bread crumbs and a herb aioli

Blackend Mahi Mahi \$30

mahi mahi coated and cooked in a margarita lime butter

Miso Honey Glazed Sea Bass \$*market price*

filet of sea bass coated in a miso honey glaze and served with green onion and basil



Vegetarian

Asiago Gnocchi \$27

tender gnocchi in a zesty tomato basil sauce

Mushroom Ravioli \$27

caramelized onions, marsala sauce cream

Tortellini Palamino \$27

tender tortellini served with grilled vegetables in a palomino sauce and topped with mozzarella

Children

Special Menu Pricing for Kids 3 -12

Chicken Fingers breaded and deep fried premium chicken served with French Fries \$13

Macaroni & Cheese macaroni noddles tossed in sharp cheddar cheese served with vegetable medley \$13

Kids Buffet kids eat from Buffet \$15



Buffet Dinners

Includes served House or Caesar salad, rolls and butter
Minimum of 25 guests (2) Entrees \$ 34.95++ (3) Entrees \$ 38.95++
And your choice of (1) Pasta, (1) Starch (1) Vegetable

Entrées

Sliced Top Round Beef

generous portions of beef topped with a forest mushroom demi glace

Roasted Pork Loin

pork loin roasted with apples and served with natural drippings

Carved Prime Rib *\$2.50*

Slow roasted with fresh herbs and spices

Chicken Marsala

sautéed chicken breast with marsala wine sauce and mushrooms

Chicken Piccata

sautéed chicken breast in a lemon caper wine sauce

Chicken Traverse City

sautéed chicken served with dried cherries in a herbed cream sauce topped with slivered almonds

Grilled Honey Lemon Dijon Chicken

grilled chicken breast served with lemon marinated tomatoes in a honey dijon vinaigrette butter

Filet of Salmon

broiled salmon filets with simple seasonings , brushed with a maple glaze, or beurre blanc sauce

Dijon Encrusted Salmon

Broiled salmon filets with dijon cream

Shrimp Scampi

Shrimp seasoned with garlic and fresh herbs

Honey Glazed Ham

Slow cooked ham glazed with honey

Lemon Crumb Topped Whitefish

Baked fish filets topped with a simple seasoned crumb mixture

Roasted Turkey Breast

Tender roasted turkey breast served with natural gravy

Blackend Mahi Mahi

Mahi Mahi coated and cooked in a margarita lime



Sides

Starches

Roasted Red Skin Potatoes

oven roasted red skinned potatoes with salt and pepper, olive oil and garlic

Garlic Roasted Mashed Potatoes

roasted and mashed with garlic

Mashed Yukon Gold Potatoes

yukon gold potatoes mashed to a smooth finish

Baked Potatoes

baked potato with chives, butter and sour cream

House Pilaf

mixed rice with vegetables

Potato Dauphinoise upgrade \$2 upgrade

layered potatoes baked with cream and cheese

Mushroom Risotto upgrade \$1 upgrade

Pasta

Pasta

choice of penne, spaghetti or cavatappi & fettucini

Sauce

choice of marinara sauce, alfredo sauce, or garlic white wine sauce

Four Cheese Macaroni \$2 upgrade

tender pasta cooked with cheddar, asiago, Romano and Parmesan and topped with bread crumbs (this option can be substituted as a starch for plated meals)



Vegetables

Vegetable Medley

chef's choice of our freshest selection

Green Bean Amandine

fresh green beans and toasted almonds

Glazed Carrots

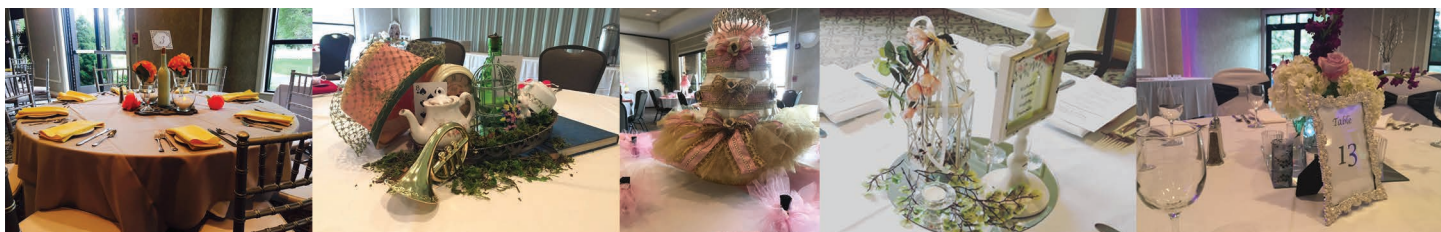
sliced carrots roasted and glazed with a cinnamon butter glaze

Asparagus

grilled asparagus with a parmesan dust \$2++

Vegetable Kabobs

eggplant, zucchini, peppers, onions roasted in a herb oil \$3++



Plated Salads with Rolls

House Salad

cucumbers, cherry tomatoes, carrots with a white balsamic on a bed of mixed greens

Caesar Salad

romaine tossed in classic caesar dressing topped with parmesan cheese and croutons

Lettuce Wedge

iceberg lettuce with cheddar, tomatoes with a bleu cheese crumbles and dressing *\$1 upgrade*

LGCC

mixed greens, dried cherries, granny smith apples, cheddar cheese, toasted pecans with a honey mustard poppy seed dressing *\$3 upgrade*

Bleu Cherry Salad

fancy mixed greens topped with dried cherries, crumbled bleu cheese & candied pecans
\$3.5 upgrade

Hors d'oeuvres

Passed Hors d'oeuvres

Butler Passed Chef Selection *\$8++*

Our most popular and loved hors d'oeuvres. Our Chef will choose four of our most requested items to be hand-passed on platters for one hour.

Traditional Hors d'oeuvres

Cheese & Crackers Tray *\$5 per person*

imported and domestic cheese selections accompanied by gourmet crackers

Antipasto Tray *\$6 per person*

italian meats, domestic cheeses, olives, roasted peppers and artichokes

Vegetables & Dip Tray *\$5 per person*

assortment of fresh vegetables served with a chilled dip

Fruit Tray *\$5 per person*

assorted seasonal cut up fresh fruit



Platter Hors d'oeuvres

Hot Selections Platter's are designed for 25 people

Apple Bourbon Meatballs \$32++

made with pork and beef

Beef and Pepper Brochette \$84++

beef, peppers and onions skewered served with a sauce

Mediterranean Meatballs \$54++

ground turkey, spinach and feta

Cajun Bacon Wrapped Chicken \$45++

tender slices of chicken breast in cajun seasonings wrapped in bacon and served with a tangy barbecue sauce

Crispy Asparagus & Asiago \$90++

oven roasted asparagus and asiago wrapped in crispy phyllo and dusted with

Classic Potato Skins \$54++

cheddar cheese, crumbles bacon scallions, sour cream

Bacon Stuffed Redskins \$45++

potatoes stuffed with bacon, cheddar, scallions and sour cream

Chicken Vegetable Potstickers \$52++

served with a spicy soy dipping sauce

Mediterranean Eggplant Mushroom Caps \$46++

a tender mushroom cap stuffed with eggplant, olives, sundried tomatoes, feta and rosemary

Potato, Leek & Smoked Gouda Cakes \$35++

a crisp and tender potato cake made with leeks and cheddar served with chive sour cream

Chicken Satay \$35++

skewered chicken with spicy orange glaze

Sauteed Mushrooms \$35++

wild mushrooms in sherry cream sauce

Savory Dip Selections

Savory Crab Dip \$85++

boursin cheese, cream cheese, lemon, diced tomato served with baguette sticks and herb grilled pitta

Spinach Artichoke Dip \$62++

cream cheese, parmesan, gorgonzola, spices & lemon served with garlic tortilla chips & herb grilled ciabatta squares.

Southwestern Black Bean Dip \$62++

creamy and flavorful black bean dip seasoned with cumin, chili powder and other southwestern spices. Served with tortilla chips.

Premium Hot Selections

Mustard Marinated Lamb Chops \$147++

lamb chops cooked in dijon, rosemary & thyme

Bacon Wrapped Sea Scallops \$110++

sea scallops wrapped in crispy bacon covered in a cajun honey glaze

Tempur Lobster Skewers \$100++

crispy, sweet and delicate fried sweet lobster

Mini Crabcakes \$35++

lump crab with lobster creme sauce



Cold Selections

Platter's are designed for 25 people

Goat Cheese Tapenade Crostini \$40++

whipped goat cheese rosette served on crispy crostini

Michigan Cherry Gorgonzola Tarts \$55++

A buttery tartlet filled with cherries, gorgonzola, walnuts and parsley

Chilled Gazpacho Shooters \$55++

chilled gazpacho soup in a shooter glass topped with sour cream and a lime

Deviled Eggs \$35++

chopped bacon, capers and red onions

Mediterranean Phyllo Cups \$50++

hummus, tomato, kalamata olives

Hummus Veggie Platter \$60++

olive oil, black pepper, carrots, celery, cucumber, cherry tomatoes, pita triangles, toasted pita chips

Caprese Kabobs \$35++

chopped bacon, capers and red onions

Premium Cold Selections

Platter's are designed for 25 people

Beef Tenderloin Crostini \$115++

horseradish, cream cheese, rosemary and baby arugula

Ahi Tuna Sesame Canape \$100++

seaweed salad and wasabi mousse

Sushi Platter \$150++

california roll and spicy tuna roll with wasabi, pickled ginger and soy

Shrimp cocktail \$3 per shrimp

jumbo shrimp served chilled with classic cocktail sauce

Crab Cocktail Claws \$4 per claw

jumbo shrimp served chilled with classic cocktail sauce

Abundant Seafood Platter \$225++

lemon marinated shrimp skewers, smoked whitefish spread, smoked salmon spirals, calamari salad, assorted crackers, crostini



FINISH WITH

Dessert

Sweet Endings

SWEET TABLE *per person*

assorted mini sweet bites, pies & parfaits
\$10++ with Entree | \$16++ without Entree

PLATED DESSERT *per person*

Simple plated dessert added to luncheons or dinners
\$5-9++

DELICIOUS SUNDAE BAR

vanilla and chocolate ice cream served with caramel sauce, chocolate sauce, whipped cream, cherries, candied nuts, fresh fruit, sprinkles and m&m's.
\$10++ with Entree | \$16++ without Entree

DELECTABLE CUPCAKES \$4

up to three (3) different flavors of cupcakes, topped with a swirl of butter cream frosting, minimum of 12 of each flavor

ASSORTED MINI SWEET BITES \$7

assorted lemon bars, brownies, and cookies

Prices are based per person

++ indicates plus 6% sales tax & 20% service charge



Breakfast & Brunch

All breakfast choices include hot coffee & hot tea selections

Continental Breakfast \$12

an assortment of breakfast rolls & fresh fruit tray.

Breakfast Wrap Selections \$13

three (3) classic wrap selections: Farmers Wrap (egg, ham, peppers, onions, cheddar) bacon & egg wrap (egg, bacon, cheddar) and vegetarian wrap (egg, onions, peppers, mushrooms, spinach, cheddar) and freshly cut fruit.

Traditional Buffet \$17

scrambled eggs, breakfast potatoes, crispy bacon & sausage, fruit bowl and blueberry pancakes.

Plated Breakfast \$17

ham & cheddar quiche & breakfast potatoes, fruit cup.

Classic Shower Menu \$20

two (2) Quiches (bacon and cheddar & spinach, onion & feta) breakfast potatoes, bacon & sausage, freshly cut fruit, cinnamon rolls.

Brunch Buffet \$25

green salad, fresh fruit tray, scrambled eggs, breakfast potatoes, pancakes, bacon & sausage, warm, maple syrup, your choice of a chicken or salmon entree (page six) accompanied with vegetable pasta.

We provide Gluten Free and Vegetarian items please ask about either to accommodate dietary needs

A la Carte Breakfast Items

biscuits & gravy \$4

oatmeal \$2.50

corned beef hash \$4

yogurt \$3

fruit crepes \$4

omelets to order \$5 (plus attendant fee)

homemade soup \$4

egg beaters, substituted for fresh eggs \$.50

add chilled fruit juice \$2



Beverage Service

Here at Lakelands Golf & Country Club you have several options for your beverage service. We offer beverage packages to be billed based on consumption and also an open bar flat fee option. You can customize your beverage selection based on your taste & budget. Your beverage service will be complete with bartender, proper glass stemware and cocktail napkins.

House Liquor Selections

Ten High Bourbon, Old Smuggler Scotch, Aristocrat Vodka, Aristocrat Gin, Brandy, Captain Morgan, Peach Schnapps
includes soft drinks & mixers

Premium Liquor Selections

Jack Daniels, Jim Beam, Canadian Club, Crown Royal, Seagram's V.O., Jameson, Dewar's, Johnny Walker Red, Bombay Sapphire, Tanqueray, Bacardi, Absolut, Titos Vodka, Southern Comfort, Ketel One Vodka, Bulleit Rye, Mount Gay Dark Rum, Makers Mark, Stolichnaya Blueberry, Stolichnaya Raspberry
includes soft drinks & mixers

Cordials

Amaretto, Bailey's, Kahlua, Rumchata, Grand Marnier, B&B, Frangelico

Draft Beer

Our beer inventory is HUGE! If you have a favorite that you would like us to serve, please let us know. Micro brews, IPA's, specialty ales, all available at prevailing rates.

House Wines

Chardonnay, Cabernet, Merlot, Reisling, Shiraz, Melbec, Sauvignon Blanc, Moscato, Pinot Grigio and Pinot Noir

Toasts

House Champagne \$28 per bottle ~ House Red or House White Wine \$28 per bottle (Wedding packages include sparkling white wine for the head table)

Sparkling Grape Juice \$15 per bottle

Prices are based per person

++ indicates plus 6% sales tax & 20% service charge



Beverage Stations & Packages

Mimosa Bar \$12 per person 2.5 hours service
three (3) juices, fresh fruit garnishes and bubbly

Bloody Mary Bar \$12 per person 2.5 hours service
vodka, classic mix, with an assortment of garnishes: pickles, olives, salami, cheese etc

Mimosa Bar & Bloody Mary Bar \$15 per person 2.5 hours service
includes both Mimosa bar and Bloody Mary bar mixes and garnishes

Mules & Mimosa Bar \$15 per person 2.5 hours service
includes both Mimosa bar and Mule bar mixes and garnishes

Custom Punch Bowl (each bowl serves approximately 25 people)
fruit punch bowl \$50 ~ wine punch bowl \$80 ~ alcohol or champagne punch bowl \$80

Butler Passed Mimosas \$7 per beverage 1 hour service
butler passed mimosas served with two different flavor juices
and garnished with fruit at the beginning of your event



Soft Drink Only Bar \$5.50 per person 4 hours
based on four (4) hours, unlimited fountain soda, lemonade, iced tea, and iced water

Beer & Wine Only \$14 per person 4 hours
based on four (4) hours of service with unlimited fountain drinks

House Bar \$20 per person 4 hours
based on four (4) hours of service with unlimited fountain drinks, house beer, house wine, and house liquors

Premium Bar \$24 per person 4 hours
based on four (4) hours of service with unlimited fountain drinks, house beers, house wines, and premium liquors

Optional Services

Valet Parking, 6 Hours service - Pricing based on day of week, number of guests, and number of hours

Approximate Pricing: 1 attendant \$400 (maximum of 75 guests), 2 attendants \$500 (maximum of 125 guests), 3 attendants \$700 (maximum of 225 guests). 25% additional per 30 minutes over 6 hour service. Valets work for cash tips.

Chair Covers \$6.50 per chair

Ivory, white or black chair covers with 25 sash color options in organza or satin.

Chivari Chairs \$9 per chair

Includes Lakelands furniture removal and storage fee with the total installment of chairs with cushions.

Rental of Screen & Projector \$50

Audio and visual equipment rental is available and will be set-up in preferred designated spot. We do not offer technical support.

Coat Room Attendant \$150, 6.5 hour service

Will greet and assist guests. Strongly recommended in the winter months. Works for cash tips.

Up-lighting \$35 per light 6 hour service - market price

Six Hours of Beautiful Up-lighting in your choice of color. Based on availability.

Monogram Light market price

Have your Monogram beautifully displayed for 6 hours. Based on availability.

Additional Hour Room Fee \$500 per hour

Extended Lakelands facility accommodations with prior authorization

Specialty Overlays \$35 each (included in Platinum package for head table and cake table)

Beautiful specialty overlays, elegantly designed to make your tables the centerpiece of your event. Options include sequin, rosette, petals, floral and more.









Banquet Policies

Additional Services

Valet parking is strongly recommended for certain events and during the winter months. This fee is required seven (7) days prior with the Minimum Guaranteed Attendance. Parkers work for cash tips.

Referrals to florists, entertainers, wedding cake bakers & special prop rentals are available on request.

Arrangements for such services made by Lakelands Golf and Country Club (LGCC) on behalf of the patron are made on a best-effort basis. LGCC will do its best to screen and coordinate such arrangements. However, LGCC cannot be held responsible for circumstances beyond its control. Entertainers must finish their last set by 11:30pm and the facility must be vacated by 12:00am.

Beverage Service

LGCC is subject to all laws, rules, and regulations pertaining to on premise service. The law prohibits anyone from bringing in or removing alcoholic beverages from the LGCC premises. The exception to this rule is wine service. LGCC will cork and serve your wine for a fee of \$15 per bottle. All laws under the Michigan Liquor Control Act will be upheld & enforced.

LGCC reserves the right to refuse service of alcoholic beverages to anyone, at anytime, for any reason, and to close the bars at the discretion of management.

All persons must be of legal drinking age with valid identification.

Club policy prohibits shots & multiple liquor drinks such as Long Island Iced Tea, Kamikaze, etc.

Cancellations

If your function is canceled for any reason, the deposit will be refunded only if LGCC is able to rebook the date with a comparable event. If canceling within 45 days of the event, client will owe 50% of the estimated charges to Lakelands Golf & Country Club.

Capacity

At LGCC we have various banquet rooms that can accommodate your guests ranging from 10 to 300. In order to maximize space, LGCC cannot guarantee specific banquet rooms.

Deposits & Payments

A security deposit is required to guarantee all events. Wedding receptions and Golf outings require \$1000 deposit to secure the date. All other functions are subject to a \$500 deposit. Deposits are not applied to final balance but returned after event provided no damages or additional charges were incurred (see cancellation). At ninety (90) days prior to the event, 50% of the anticipated total will be due for all wedding receptions and golf outings and will be deducted from the final balance. Payment is accepted by check, money order, cash, or credit cards (credit cards are subject to a 3% service fee). Members may also charge events to their house accounts.

Minimum Guaranteed Attendance (the number of people expected to attend) must be provided fourteen (14) days prior to the event. At that time, the number can increase but not decrease. The final count must be accompanied by payment. If the actual number served exceeds the 'Minimum Guaranteed Attendance' this amount will be added to the final billing. All other charges will be deducted from the deposit or billed to the host of the function, which must be paid within thirty (30) days of the event. Interest at 18% APR will begin after thirty (30) days.

Food Service

Michigan law requires that all food and beverages be supplied by LGCC. However outside licensed bakeries can supply specialty cakes. LGCC staff will cut and plate cake for \$1.00++ per person.

Menu selections with more than one entree may be subject to a \$1.00++ (maximum of 3 choices) per person surcharge except buffets. Dietary substitutions are children's meals are available if arranged for at the time the 'Minimum Guaranteed Attendance' is submitted at no additional charge.

Parties of fifteen (15) or more are encouraged to arrange a set menu. Menu selections, approximate number of guests expected, equipment requests, room arrangements and all other details must be made thirty (30) days prior to the event.

LGCC is responsible for the quality and freshness of the food served to our guests. Due to current Health Code Regulations, all food served at LGCC must be prepared by our culinary staff.

Food may not be taken off the premise once it is prepared and served (example, leftover buffet food).

Liability

Any personal property of patron or guests brought onto the premises and left therein, either prior to event, during, or after shall be the sole risk of the patron. LGCC shall not be liable for any loss or damage to any such property for any reason.

Prices quoted herein are subject to proportionate increases in cost of commodities, labor, taxes or currency values subsequent to the signing of this agreement. Patron agrees to pay such increases.

All parties agree to reimburse LGCC for damage to any LGCC property caused by patron or guests. LGCC reserves the right to withhold the deposit to pay for such damage.

Fireworks, sparklers, lanterns, open flames, etc and firearms of any type are prohibited on the premise.

Membership

Events at LGCC require membership participation. Our trial Dining Social Membership is the perfect beginning and is offered to all event inquiries. We offer personalized and customized planning for every event at the club. From vendor referrals to greeting your guests, our staff is dedicated to you. With this membership you can enjoy a great meal in our casual Mixed Grille or on our patio, attend our theme holiday parties as well as utilize our facilities for your social and corporate events! Member sponsored events are also welcome!

Non-Performance

If LGCC is unable to perform its obligations under this agreement for any reason beyond its control, including but not limited to power outage, strikes, labor disputes, accidents, government requisitions, restriction or regulations on commodities, acts of war or God, weather related facility issues, such non-performance is excused and Lakelands will not be liable for consequential damages for any nature. If the space reserved is not available for any reason, Lakelands may substitute space of comparable quality which host agrees to accept.

Fire Arms/Open Flame

LGCC does not allow fire arms of any kind on the premises. We do not allow open flames (those not enclosed in a vase or candle holder), floating lanterns, sparklers, roman candles or fire works of any kind. Thank you for your cooperation on this matter!

Upon agreement of services a contract must be signed and a deposit received to hold your date. Lakelands Golf & Country Club will not hold a date without a signed agreement and deposit

