



WHERE

Hearts

LINK TOGETHER

Congratulations!

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 wedding, 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 ballroom sets the stage for a once-in-a-lifetime wedding, overlooking our picturesque golf course.

Lakelands offers different packages to fit your wedding 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 plan an unforgettable special day.

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

Contact *Lisa Fahrner* at (810) 231-3000 or Events@LakelandsGolf.com for more details about booking your wedding 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



Silver Package

A minimum of 150 guests and includes:

- 6 Hour Elegantly Appointed Banquet Room
- 4 Hour Beverage Service (house mixed drinks, house draft beer, house wine, fountain beverages)
- Plated Salad & Rolls
- Dinner Buffet
- Hors d'oeuvres **or** Late Night Snack
- 5 Hours DJ Service
- Champagne Toast for Head Table
- Appropriate Stemware
- Customized Seating Arrangements
- Table Linens & Napkins
- Elegant Silverware & China
- Outdoor Patio
- Fire Pit
- Oak Dance Floor
- Professional Serving Team
- Complete Set-up & Clean-up
- Card Box

Silver Package Total

\$15,500, includes tax & service charge
\$102 per person over 150– includes tax and gratuity

Hors d'oeuvres or Late Night Snack

One (1) Hour Butler Passed Hors d'oeuvres of our Chef's four most requested items or choice of Late Night Snack: Pizza or Nachos

Dinner Buffet Choices

Includes: Two (2) Entrees, One (1) Starch, One (1) Vegetable, One (1) Pasta
Plated Salad and Rolls served to your guests

Salads

- House Salad
- Caesar Salad
- Wedge Salad

Chicken Entree

- Forest Chicken
- Basil Chicken
- Grilled Honey Lemon Dijon Chicken
- Chicken Traverse City

Beef Entree

- Marinated Skirt Beef
- Lakelands Steak
- Sliced Top Round

Pork Entree

- Pork Tenderloin Medallions
- Berkshire Pork Loin
- Chipotle Pork Steak

Seafood Entree

- Artichoke Crusted Salmon
- Maple Mustard Salmon
- Almond Lemon Day Boat Cod

Starches

- Roasted Redskin Potatoes
- Garlic Roasted Mashed Redskins
- Whipped Yukon Gold Potatoes
- Baked Potatoes
- Potato Dauphinoise

Vegetables

- Vegetable Medley
- Green Bean Almondine
- Glazed Carrots
- Asparagus \$2++
- Vegetable Kabobs \$3++

Pasta

- Penne or Cavatappi
 - Marinara, Alfredo, or Scampi
 - Four Cheese Macaroni
- (this option can be substituted as a starch for plated meals)

Platinum Package

A minimum of 150 guests and includes:

- 6 Hour Elegantly Appointed Banquet Room
- 4 Hour Beverage Service
(house mixed drinks, house draft beer, house wine, fountain beverages, with three (3) premium liquors & one (1) craft beer or one (1) hard cider)
- Plated Salad & Rolls
- *Plated Duet Dinner*
(you may also choose from Buffet)
- Hors d'oeuvres & Late Night Snack
- 5 Hours DJ Service
- Champagne Toast for Head Table
- Appropriate Stemware
- Customized Seating Arrangements
- Table Linens & Napkins
- Elegant Silverware & China
- Outdoor Patio
- Fire Pit
- Oak Dance Floor
- Professional Serving Team
- Complete Set-up & Clean-up
- Card Box
- *Chair Covers & Sashes*
- *Groomsman Outing - Golf Foursome with Carts*
- *Personalized Menu Cards*
- *7 Hour Valet Service*
- *Decorative Overlays for Head Table and Cake Table (sequin, rosette, petals, pintuck etc)*

Platinum Package Total

\$17,500 includes tax & service charge
\$115 per person over 150- includes tax and gratuity

Hors d'oeuvres and Late Night Snack

One (1) Hour Butler Passed Hors d'oeuvres, of our Chef's four most requested items or choose two displayed hors d'oeuvres: Fruit & Dip, Vegetables & Dip, or Anti Pasta Tray and choice of Late Night Snack: Pizza or Nachos

Plated Duet Dinner Choices

Includes: Two (2) Duet Proteins, One (1) Starch, One (1) Vegetable Plated Salad and Rolls served to your guests

Salads

- House Salad
- Caesar Salad
- Wedge Salad

Suggested Duets Entree

- Chicken & Shrimp Supreme
- Pork Medallion & Dijon Chicken
- Dijon Encrusted Salmon & Sirloin
- Roasted Tenderloin & Chicken Marsala
- Roasted N.Y. Strip Loin & Chicken Peppercorn
- Chicken & Shrimp Bearnaise

Starches

- Roasted Redskin Potatoes
- Garlic Roasted Mashed Redskins
- Whipped Yukon Gold Potatoes
- Baked Potatoes
- Potato Dauphinoise

Vegetables

- Vegetable Medley
- Green Bean Almondine
- Glazed Carrots
- Asparagus \$2++
- Vegetable Kabobs

Rehearsal and Rehearsal Dinner

Pending availability, wedding ceremony rehearsal must be scheduled no later than 4pm

Rehearsal Dinner Buffets subject to added room fee

Room Fee \$150 for Rehearsal Dinners whose weddings are booked at the club

Room Fee \$200 for Rehearsal Dinners whose weddings are not booked at the club

We would love to be your rehearsal dinner destination!

Rehearsal Dinner Buffet

Mexican Fiesta shredded chicken and seasoned ground beef; tortilla chips and soft flour tortillas; refried beans & spanish rice; freshly cut fruit; assorted toppings: guacamole, sour cream, shredded lettuce, olives, onions, tomatoes, cheddar cheese, salsa and jalapeno peppers; house baked cookies \$19++

Classic Picnic wedge salad; marinated summer salad; redbskin potato salad; fried chicken; italian roll up sandwiches; cookies & brownies \$19++

Soup & Sandwiches homemade tomato bisque; assorted roll-up sandwiches; chicken pasta primavera; greek salad bowl; cookies & lemon bars \$17++

Italian Tour greek salad bowl; home made lasagna with meat marinara; herb baked chicken pieces; bread sticks; cookies & cannolis \$19++

Asian Tour chicken stir fry; egg drop soup; pepper steak; white rice; egg rolls; fortune cookies \$19++

Thanksgiving roasted turkey; mashed potatoes with gravy; candied sweet potatoes; green bean casserole; stuffing; cole slaw; pumpkin pie with whipped cream \$19++

Homestyle Cooking green salad bowl; swedish meatballs; grilled vegetable pasta marinara; herb baked chicken pieces; mashed potatoes; house baked cookies \$19++

Cookout Classic burgers & chicken breasts & fixings; potato wedges; marinated salad; creole pasta salad; ice cream treats \$17++

Prices are based per person

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



Guide to Menu Pricing

Hors d'oeuvres

Silver Package: hors d'oeuvres *or* late night snack;
Platinum Package: hors d'oeuvres & late night snack

Passed Hors d'oeuvres Butler Passed Chef Selection

Our most popular! Our Chef will choose four of our most requested items to be hand-passed on platters for one hour.

Late Night Snack

Pizza pepperoni or cheese

Nachos tortilla chips covered in cheese, jalapeños and salsa *add ground beef for \$1++*

Coney Dogs hot dogs with chili, mustard and onions. *\$1++*

Traditional Platter Hors d'oeuvres serves 25 guests

Cheese & Crackers Tray

Imported and domestic cheese selections accompanied with gourmet crackers

Antipasto Tray

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

Vegetables & Dip Tray

An assortment of fresh vegetables served with a chilled dip

Fruit Tray

Assorted seasonal cut up fresh fruit

Plated Salads with Rolls

All Packages come with choice of: House Salad, Caesar Salad or Lettuce Wedge
Salads can be upgraded to the LGCC or Bleu Cherry Salad for additional cost

House Salad

Cucumbers, Cherry Tomatoes, Carrots with a Sherry Vinaigrette 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 creamy ranch dressing

LGCC

Mixed greens, dried cherries, granny smith apples, cheddar cheese, toasted pecans with a honey mustard poppy seed dressing \$2.5++

Bleu Cherry Salad

Fancy mixed greens topped with dried cherries, crumbled bleu cheese & candied pecans \$2++

Choice of Dressing on table, 0.50++ per person

Plated Dinners

Platinum Package: Plated Options Available in Package Pricing

Silver Package: (*) indicates items included in Silver package; please ask about plated options with silver package!

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

Additional Entrees choices can be added for an additional \$1++ per person

Chicken

Chicken Traverse City *

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

Basil Chicken *

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

Chicken Piccata *

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

Forest Chicken

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

Grilled Honey Lemon Dijon Chicken

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

Grilled Moroccan Chicken

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

Beef

Marinated Skirt Steak *

Flank steak marinated in rosemary, red wine, olive oil and garlic

Lakelands Steak

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

Ribeye Steak

12oz ribeye steak in a sea salt and peppercorn crust, natural jus

Char-Broiled Filet Mignon \$3++

7oz filet with a rosemary red wine demi glaze

Carved Roasted Beef Tenderloin

7oz portion of carved beef tenderloin served, vadalia onion peppercorn sauce

House Smoked Brisket

8oz tender smoked brisket rubbed in spices and served in a honey-chipotle barbecue sauce

New York Strip Steak \$2++

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

Prices are based per person

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

* indicates item included in Silver Package



Plated Dinners continued

Pork

Berkshire Pork Loin *

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

Pork Tenderloin

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

Chipotle Pork Steak

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

Twin Grilled Pork Chops

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

Seafood

Artichoke Crusted Salmon *

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

Maple Mustard Salmon *

8 oz salmon filet in a maple mustard glaze

Citrus Salmon

Served with lemon, lime, orange, ginger and coriander

Almond Lemon Day Boat Cod *

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

Mahi Mahi coated and cooked in a margarita lime butter

Miso Honey Glazed Sea Bass

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

Vegetarian

Asiago Gnocchi *

Tender gnocchi in a zesty tomato basil sauce

Eggplant Rollatini *

Rolled Eggplant served on pesto vermicelli and topped with a roasted tomato sauce

Tortellini St. Tropez *

Tender tortellini served with sauteed squash 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 \$12

Macaroni & Cheese macaroni noddles tossed in sharp cheddar cheese served with vegetable medley \$12

Kids Buffet Kids eat off from Buffet \$15

Prices are based per person

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



Plated Duet Dinners

Your Choice of Entree (two proteins) with one (1) Starch and one (1) Vegetable
Plated Duets are included in Platinum Package Pricing

Suggested Duets

Chicken & Shrimp Supreme

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

Pork Medallion & Chicken

Herb crusted pork medallion, sautéed chicken filet with rosemary infused red wine reduction and exotic mushroom glaze.

Dijon Encrusted Salmon & Tenderloin

Baked salmon topped with Dijon sauce served with beef tenderloin

Roasted Tenderloin & Chicken Marsala

5oz beef tenderloin served with a 5oz tender breast of chicken with marsala sauce

Roasted N.Y. Strip Loin & Chicken Peppercorn

Whole roasted strip loin served with a tender breast of chicken in a peppercorn sauce

Chicken Piccata & Lemon Crumb Topped Whitefish

Sautéed chicken breast in a lemon caper wine sauce and artichokes paired with a baked whitefish filet topped with a simple seasoned crumb mixture



Prices are based per person

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

Buffet Dinners

Includes served House salad, Caesar salad, or Lettuce Wedge, rolls and butter

Two (2) Entrees and your choice of One (1) Pasta, One (1) Starch and One (1) Vegetable

Buffet Dinners are available for both Silver and Platinum Package Pricing

Entrees

Sliced Top Round Beef

Slow roasted beef topped in a forest mushroom demi glaze

Roasted Pork Loin

Pork loin roasted with apples, natural drippings

Carved Prime Rib \$3++

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 with artichokes

Chicken Traverse City

Sautéed chicken served with dried cherries in a herb sauce topped with slivered almonds

Grilled Honey Lemon Dijon Chicken

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

Blackened Mahi Mahi

Mahi Mahi cooked in a margarita lime butter

Filet of Salmon

Broiled salmon filets with simple seasonings or brushed with a maple glaze

Dijon Encrusted Salmon

Broiled salmon filets, seasoned bread crumbs and dijon cream

Shrimp Scampi

Shrimp seasoned with garlic and fresh herbs

Honey Glazed Ham

Slow cooked ham glazed with honey

Beef Brisket

Spice rubbed brisket served with a honey-chipotle barbecue sauce

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 Skirt Steak

Flank Steak marinated in rosemary, red wine, olive oil and garlic



Sides

Starches

Roasted Red Skin Potatoes

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

Garlic Roasted Mashed Potatoes

Whipped Yukon Gold Potatoes

Baked Potatoes

Baked potato with chives, butter and sour cream

Potato Dauphinoise

Layered potatoes baked with cream and cheese

Sweet Potato

House Pilaf

Mixed rice with vegetables

Pasta (included in Buffets)

Pasta

Choice of Penne, Spaghetti or Cavapatti

Sauce

Choice of Marinara Sauce, Alfredo Sauce, or White

Wine Sauce

Four Cheese Macaroni

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 Almandine

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

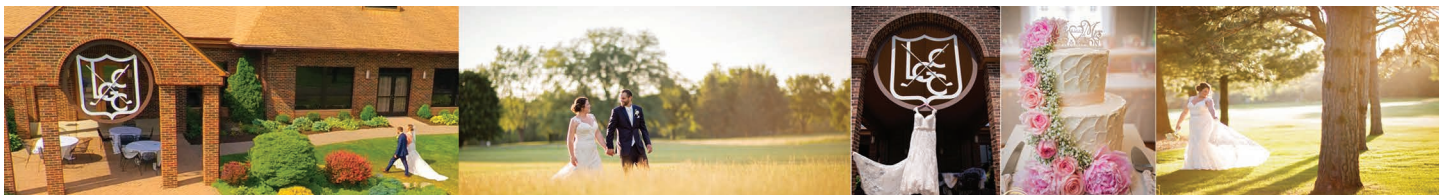
Eggplant, zucchini, peppers, onions roasted in a herb oil \$3++

Brussel Sprouts

Roasted Brussel Sprouts \$2++

Prices are based per person

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





Sweet Endings



Sweet Table prices are per person
Assorted mini pastries, tortes, pies & parfaits
\$7.50++ with Entree
\$11.50++ without Entree

Delectable Cupcakes \$3++
Three (3) different flavors of cupcakes,
topped with a swirl of butter cream frosting

Delicious Sundae Bar \$6++
with Entree
Vanilla and Chocolate Ice Cream served
with various toppings and sauces

Beverage Service

Our Bronze Package offers Beer, Wine & Fountain Beverages only.

Our Silver package offers a four (4) hour house bar and includes a champagne toast for the head table. Our Platinum package offers a four (4) hour house bar with three (3) premium liquors upgraded and one (1) craft beer or one (1) hard cider.

House Liquor Selection: Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Tequila, Plus Captain Morgan, Triple Sec, Brandy, Peach Schnapps, Flavored Vodka.

Upgrade to Premium Liquors \$4.00++ per person

Wine Selection: Chardonnay, White Zinfandel, Piesporter, Riesling, Pinot Grigio, Sauvignon Blanc, Moscato, Merlot, Cabernet and Pinot Noir.

Draft Beer Selection: Bud Light and Labatt Blue. Ask about your favorite!

Additional Time

If you would like to add additional bar time the prices are based on final count

- Add (1) one hour during dinner service for \$6.00++
- Add (1) one hour at the end of reception for \$5.00++

Toast for Wedding Guests (our professional team will serve in proper stemware)

- Champagne Asti Toast \$28.00++ per bottle (serves 8), Glassware rental fees may apply
- House Red or White Wine \$29.00++ per bottle (serves 6)



Specialty Beverage Service

Here at Lakelands Golf & Country Club you have several options for your beverage service needs. We offer packages, we will tally and bill on consumption with a simple tab (chit), or by an inventory for larger events. We allow you to customize your beverage selection based on your taste & budget. Your beverage service will be set up inside the club house complete with bartender, proper glass stemware and cocktail napkins.

Mimosa Bar \$10++ 2.5 hours service

Three (3) juices, fresh fruit garnishes and bubbly

Bloody Mary Bar \$10++ 2.5 hours service

Vodka, classic mix, with an assortment of garnishes: pickles, olives, salami, cheese etc

Mimosa Bar & Bloody Mary Bar \$13++ 2.5 hours service

Includes both Mimosa bar and Bloody Mary bar mixes and garnishes

Mules & Mimosa Bar \$15++ 2.5 hours service

Includes both Mimosa bar and Mule bar mixes and garnishes

Custom Punch Bowl

Fruit Punch Bowl \$50++ ~ Wine Punch Bowl \$75++ ~ Alcohol or Champagne Punch Bowl \$80++

One Bowl serves 25 people

Butler Passed Mimosas (pricing varies) 1 hour service

Butler Passed Mimosas in served with two different juices and garnished with fruit at the beginning of your event.



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

Morning After Brunch

Join Us the following morning and bask in the glow of newly wedded bliss with your family and close friends with a breakfast buffet or brunch. We would love for you to relax and enjoy the venue as Mr. and Mrs!

Room Fee \$100 for those who's wedding is at the club; \$175 for those who's wedding is not at the club.

Meal to be served between 10am - 2pm

Meal Choices

Breakfast Wrap Buffet Selections \$12++

Three (3) classic wrap selections: western 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 \$14.50++

Scrambled eggs, breakfast potatoes, crispy bacon & sausage and blueberry pancakes

Plated Breakfast \$13.50++

Fruit cup, breakfast rolls, ham & cheddar quiche & breakfast potatoes

After Glow Buffet Menu \$18++

Freshly cut fruit, two (2) quiches (bacon and cheddar & spinach, onion & feta) swiss potatoes, bacon & sausage, cinnamon rolls

Brunch Buffet \$20++ (price may adjust as we customize this menu for you!)

Green salad, fresh fruit tray, scrambled eggs, breakfast potatoes, pancakes, warm maple syrup, bacon & sausage

Salad Buffet \$24++

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



Optional Services

Valet Parking, 6 Hour Service

1 attendant \$300 (maximum of 75 guests), 2 attendants \$400 (maximum of 125 guests), 3 attendants \$550 (maximum of 225 guests). 25% additional per 30 minutes over 6 hour service. Valets work for cash tips.

Chair Covers \$3 per chair

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

Chiavari Chairs \$8 per chair

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

Outdoor or Indoor Ceremony \$350

Beautiful wedding ceremony on our 1st tee, under canopy or inside the clubhouse overlooking the golf course. Chair rental \$2 each.

Rental of Screen and Projector \$50

Audio and visual equipment 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.

DJ Extra Hour \$200 (DJ services included in Silver & Platinum Packages)

Add an additional hour to equal 6 hours of services and/or have the DJ play during your ceremony.

Up-lighting \$35 per light 6 hour service

Six Hours of Beautiful Up-lighting to your event space in your choice of color. Based on Availability.

Monogram Light \$250

Have your Monogram beautifully displayed in your event space for 6 hours. Based on Availability.

Additional Hour \$500 per hour

Extended Lakelands facility accommodations

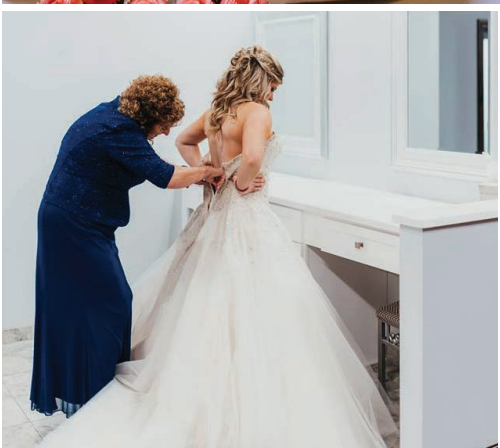
Specialty Overlays \$35 each (included in Platinum package for head table and cake table)

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



Weddings at Lakelands







Testimonials

Jaclyn L

My parents have been members at Lakelands for a long time, and I have seen many events hosted there. Our wedding was truly special. Joanne made the process extremely easy. The food was divine. There was personal touches everywhere. The whole evening was simply amazing in large part to the staff at Lakelands. I can't say enough about how wonderful everything was!

Meg W

Lakelands was the most wonderful place to get married. We had the ceremony right on the first tee and the reception followed inside in their banquet facilities. Having my wedding at Lakelands was perfect! Thank you to the wonderful staff for being so friendly to my guests and providing great service. Also big thank you to the culinary team for preparing such a wonderful dinner, everyone loved it. I am still hearing about how awesome my wedding was. Thanks for helping to make it the best day ever! :)

Kaitlyn M

Lakelands Golf & Country Club was a wonderful venue to have our wedding at! Everything ran smoothly with the staff and head coordinator. I loved every second of my wedding! My family and friends can't stop raving about the service, the food and the atmosphere. It was everything I imagined and more!

Nicole S

I had looked at several reception locations around the area and something about Lakelands just felt right. From the first time I meet with the head coordinator I had the feeling that I would be well taken care of! We chose the Platinum wedding package; which included all the linens, our DJ, lighting, duet plated dinner (that I am STILL hearing compliments about), the most amazing wait staff, full bar, late night pizza buffet, a one year social membership to the country club so my husband and I were able to try out the food, meet the staff and truly felt like a part of the club by the time the wedding rolled around. Anything and everything we needed they either had before we even asked or took care of it within seconds. I can't say enough about how amazing Lakelands made my special day!! I'd give them 10 stars if I could :)

Sara K

They did a great job on food and beverage. Willing to work with packages to adjust for you own personal wedding.

Amanda J

I had my wedding reception at Lakelands. From the beginning, they were so accommodating (late appts). They were quick and answered emails and calls, and were good to work with! The location is gorgeous, all windows (perfect for a fall wedding! :) the course is great for pictures, too. I would recommend this venue to anyone. The food on site is incredible. I have heard from several people it was the BEST wedding food they have EVER had :)

Tricia I

The setting was perfect, I loved the amount of windows in the room, and the service was excellent!

Banquet Policies

Additional Services

Valet parking is strongly recommended for certain events and during the winter months. 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 11:30 pm 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 & 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 2.5% service fee).

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.

Banquet Policies

Food Service

Michigan law requires that all food and beverages be supplied by LGCC. However outside licensed bakeries can supply specialty cakes. LGCC 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, left over buffet food).

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.

Liability

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

Membership

Events at LGCC require a member sponsor and includes a trial Dining Social Membership. We offer personalized & 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.

Banquet Service Agreement

Date of Event: _____ Time: _____
Type of Service: _____ Package: _____
Member Host Name: _____
Host Name: _____
Address: _____
Phone: _____ Host Email: _____
Approx. Number of Guests: _____ Deposit Required: _____
Payment Type: Check (# _____) Cash Money Order (# _____) Card (type: _____) _____
Credit Card#: _____ Exp Date: _____
Card Type: Visa Mastercard Discover American Express CVC#: _____ Zip Code: _____
How did you hear about LGCC?: _____
Additional Information: _____

I hereby request use of the Club for a banquet and agree to abide by all terms and rules as described on this contract. I agree to abide by and obey all bylaws, rules and regulations of this club. Payment shall be made by check or e-check to LGCC for any charges incurred. If default occurs in the payment of any indebtedness or obligation now or in the future owing by member to LGCC for any reason, the membership with LGCC will be confiscated and a collection process will begin. Any information obtained will not be shared or used for any purpose other than the normal activity of club membership and for collection purposes if required.

Any dispute regarding the terms and conditions shall be settled within the jurisdiction of the State of Michigan, County of Livingston. Credit Card information is required for the security of LGCC if default of proposed account was to occur LGCC is authorized to debit the credit account provided as well as any associated fees for processing. LGCC reserves the right to periodically investigate stated account to insure that it is in good standing. If default occurs, LGCC can and will pursue whatever means of collections available.

I understand that by signing this application, I authorize Lakelands Golf and Country Club to use photographs and/or videos of me and/or family for promotional purposes in any type of media including on their website. I understand that I will not be compensated or rewarded for providing this authorization. This is a legal and binding contract between the host and LGCC. By signing this contract, the member host agrees to adhere to all policies and terms as stated within this banquet folder, including but not limited to financial requirements. The member host assumes full responsibility for payment of the total cost of the event.

Authorized Representative LGCC _____ Date of Signing _____

Signature of Host _____ Date of Signing _____

LGCC Board Member Authorization _____

