

The background of the entire page is a blurred photograph of a formal dining table. In the foreground, several tall, elegant wine glasses are visible. To the right, there are plates of food, including a green salad with arugula and a dish with meat and vegetables. The lighting is warm and focused on the table, creating a sophisticated atmosphere.

Banquets and Showers

8760 CHILSON ROAD BRIGHTON, MI 48116 • LAKELANDSGOLF.COM • 810.231.3000

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

Joanne Dinser, General Manager
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Jim Leonardo
Executive Chef

Jay Goodman
Bar Manager

Jill Yenkel
Events Coordinator

Lindsay Dion
Food & Beverage Manager



Deli Lunch Options

Choice of Two (2) Signature Deli Wraps and/or Sandwiches
with a choice of Salad or House Soup

Deli Lunch \$16++ per person

Vegetable Wrap

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

Curried Chicken Salad Wrap

apple, raisin, scallion, celery, lettuce and curry cilantro mayonnaise wrapped in a white lawash

Dilled Lemon Tuna Salad Wrap

white albacore tuna, celery, red onion, lettuce and citrus mayonnaise wrapped in a whole wheat lawash

Peppered Roast Beef Sandwich

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

Italian Sandwich

salami, ham, provolone, marinated cucumber, spinach, olive tapenade and a balsamic glaze on ciabatta bread

Turkey Club Deluxe Sandwich

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

Side Options

Parmesan Pasta Salad

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

Santa Fe Salad

black beans, corn, tomatoes, cilantro, red onion with a chipotle vinaigrette

Redskin Potato Salad

redskins, onions, celery, and a creamy mayonnaise sauce



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

Themed Lunch

Mexican Buffet \$25++ *per person*

Chicken Enchilada Bake

chicken breast baked with a cheddar blend, corn tortillas and served with enchilada sauce

Black Bean Quesadillas

roasted peppers, pepper jack, salsa, black beans served with sour cream on the side

Spanish Rice

spanish rice cooked with onion, oregano and chipotle peppers

Homemade Tortilla Chips

served with guacamole and spicy salsa

Tossed Garden Salad

mixed greens tossed with carrots, tomatoes, cucumber and served with a balsamic vinaigrette or ranch dressing



Asian Buffet \$25++ *per person*

Grilled Asian Sesame Chicken Breast

chicken breast grilled and served in soy sauce, ginger and garlic

Korean BBQ

pork kabobs served with bochoy and red onion

Wok Vegetable Saute

pea pods, carrots, water chestnuts, peppers, napa cabbage, fresh ginger served with steamed basmati rice

Sesame Noodle Salad

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



Italian Buffet \$26++ *per person*

Grilled Flank Steak Platter

grilled medium rare flank steak served at room temperature with grilled zucchini, cherry tomatoes, oregano and garlic

Tuscan Chicken Pasta

delicious pasta dish with creamy garlic sauce, sun-dried tomatoes, spinach, and chicken

Roasted Cauliflower

roasted cauliflower served with prosciutto, parsley, pepper flakes and pine nuts

Big Italian Salad

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

Mediterranean Buffet \$27++ *per person*

Sliced Roasted Leg of Lamb

leg of lamb roasted with allspice, cinnamon, garlic, anise, onion and served in garlic yogurt sauce and minted apple chutney

Lemon Picatta Whitefish

whitefish served with diced tomato, capers, lemon, basil, white wine sauce over quinoa pilaf with fresh herbs and brunois vegetables

Grilled Vegetable Platter

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

Baby Kale Salad

fresh baby kale served with toasted almonds, radicchio, celery, dried cranberry in a apricot vinaigrette



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 14)

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 tomatoes, leeks, fennel in a mushroom white wine sauce

Grilled Honey Lemon Dijon Chicken \$19++

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

Grilled Moroccan Chicken \$19++

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



Beef

Marinated Skirt Steak \$23++

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

Lakelands Steak \$27++

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

Ribeye Steak \$30++

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

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

House Smoked Brisket \$28++

portion of Smoked Brisket rubbed in spices and served in a honey-chipotle barbecue sauce

New York Strip Steak \$30++

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

Vegetarian

Asiago Gnocchi \$20++

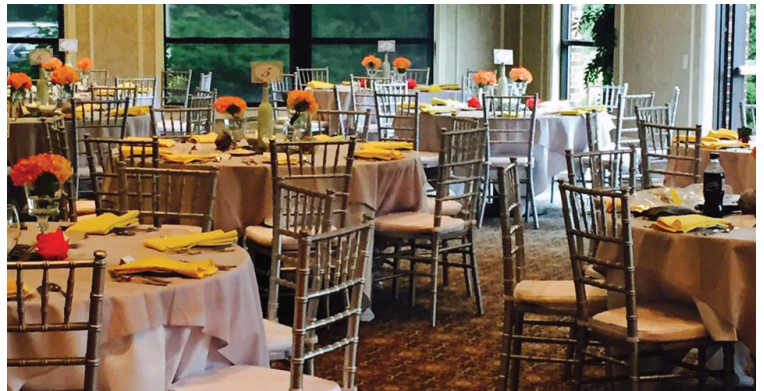
tender gnocchi in a zesty tomato basil sauce

Eggplant Rollatini \$20++

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

Tortellini St. Tropez \$20++

tender tortellini served with sautéed squash in a palomino sauce and topped with mozzarella



Pork

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 glaze

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 Lunches

Minimum of 25 guests (2) Entrees \$ 25.95++ (3) Entrees \$ 28.95++

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

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

Blackend Mahi Mahi

mahi mahi coated and 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 with dijon

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

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++ per person

Vegetable Kabobs

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

Pasta

Pasta

Choice of Penne, Spaghetti or Cavatappi

Sauce

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

Four Cheese Macaroni 2++

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)

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

Plated Duet

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

Dinners are served with plated salads and rolls with butter

Suggested Duets, priced per person

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, sautéed chicken fillet with rosemary infused red wine reduction and exotic mushroom glaze

Dijon Encrusted Salmon & Sirloin \$39++

baked salmon top with Dijon sauce served with beef tenderloin

Roasted Tenderloin & Chicken Marsala \$41++

beef tenderloin served with a tender breast of chicken with Marsala sauce

Roasted N.Y. Strip Loin & Chicken Peppercorn \$38++

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

Chicken and & Shrimp Béarnaise \$34++

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



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

Marinated Skirt Steak \$30++

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

Lakelands Steak \$32++

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

Ribeye Steak \$36++

12 oz ribeye steak 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 \$36++

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

House Smoked Brisket \$33++

portion of smoked brisket rubbed in spices and served in a honey-chipotle barbecue 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 \$29++

delicious Pork Loin seared in honey, rosemary and a red wine reduction

Pork Tenderloin Medallions \$28++

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

Chipotle Pork Steak \$30++

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

Twin Grilled Pork Chops \$30++

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

Prices are based per person

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

Plated Dinner

Seafood

Artichoke Crusted Salmon \$30++

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

Maple Mustard Salmon \$30++

delicious filet of salmon in a maple mustard glaze

Citrus Salmon \$30++

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

Almond Lemon Day Boat Cod \$27++

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

Blackend Mahi Mahi \$29++

mahi mahi coated and cooked in a margarita lime butter

Miso Honey Glazed Sea Bass \$34++

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



Vegetarian

Asiago Gnocchi \$26++

tender gnocchi in a zesty tomato basil sauce

Eggplant Rollatini \$26++

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

Tortellini St. Tropez \$26++

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 from Buffet \$15



Buffet Dinners

Includes served House or Caesar salad, rolls and butter
Minimum of 25 guests (2) Entrees \$ 33.95++ (3) Entrees \$ 37.95++
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

Blackend Mahi Mahi

Mahi Mahi coated and cooked in a margarita lime

Filet of Salmon

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

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

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 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

House Pilaf

mixed rice with vegetables



Pasta

Pasta

choice of Penne, Spaghetti or Cavatappi

Sauce

choice of Marinara Sauce, Alfredo Sauce, or White Wine Sauce

Four Cheese Macaroni \$2++

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 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 bleu cheese crumbles and dressing

LGCC

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

Bleu Cherry Salad

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

Choice of Dressing on table, \$0.50++ *per person*

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 Platter Hors d'oeuvres serves 25 guests

Cheese & Crackers Tray \$75++

imported and domestic cheese selections accompanied by gourmet crackers

Antipasto Tray \$80++

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

Vegetables & Dip Tray \$75++

an assortment of fresh vegetables served with a chilled dip

Fruit Tray \$75++

assorted seasonal cut up fresh fruit



Platter Hors d'oeuvres

All Platters are priced per 25 people

Hot Platter

Apple Bourbon Meatballs \$32++

made with pork and beef

Beef and Pepper Kabobs \$59++

tender cuts of beef and peppers on a skewer and served with a mint yogurt sauce

Buffalo Chicken Meatballs \$46++

served with buffalo sauce

Cajun Bacon Wrapped Chicken \$40++

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

Spinach Artichoke Dip \$62++

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

Bacon Stuffed Redskins \$40++

redskin potatoes stuffed with cajun 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 & Cheddar Cakes \$33++

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

Southwest Black Bean Cakes \$34++

served with salsa & lime cilantro yogurt

Premium Hot Platter

Lamb Kabobs \$110++

tender slices of lamb seasoned with rosemary & covered in a apricot glaze; served with red onions

Mustard Marinated Lamb Chops \$100++

lamb chops cooked in dijon, rosemary & thyme

Bacon Wrapped Sea Scallops \$100++

sea scallops wrapped in crispy bacon covered in a peach marmalade glaze

Lobster Pot Pie \$100++

laced with sherry

Jambalaya Skewers \$90++

shrimp, chicken & andouille sausage on a skewer with peppers and onions

Savory Crab Dip \$85++

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



Cold Platter, All Platters are priced per 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

Edamame Hummus Sesame Canapes \$50++
canapes filled with edamame hummus, wasabi greens and sesame

Chilled Gazpacho Shooters \$55++
chilled gazpacho soup in a shooter glass topped with sour cream and a lime

Cucumber Melon Soup Shooters \$55++
blended cucumber and melon soup topped with creme fraiche and mint

Premium Cold Platter

Beef Tenderloin Crostini \$95++
honey ricotta mousse, mission figs and rosemary

Duck Confit & Boursin Crostini \$95++
sweet potato butter and honey

Ahi Tuna Sesame Canape \$90++
seaweed salad and wasabi mousse

Ahi Tuna Ceviche Shooters \$75++
served with mango and seaweed salad

Couscous Salad Shooters \$75++
walnuts, celery, cranberries, orange zest, scallions and a curry orange dressing

Mediterranean Phyllo Cups \$50++
hummus, tabbouleh, kalamata olives

Hummus Veggie Platter \$60++
olive oil, black pepper, carrots, celery, cucumber, cherry tomatoes, pita triangles, toasted pita chips

Vegetarian Antipasto Platter \$75++
provolone, balsamic mushrooms, olive mix, roasted red peppers, marinated artichokes, pesto tortellini, garnished with pepperoncini, sun dried tomatoes, capers, fresh rosemary sprays and parmesan basil crostini

Sushi Platter \$150++
california roll, spicy tuna roll, cucumber radish roll, philadelphia roll with wasabi, pickled ginger and soy

Caprese Salad Platter \$104++
plum tomatoes, fresh mozzarella, fresh basil, balsamic glaze and olive oil

Mediterranean Platter \$110++
hummus, tabbouleh, stuffed grape leaves, feta, olives, grape tomatoes, pita wedges, grilled pita wedges

Abundant Seafood Platter \$225++
lemon marinated shrimp skewers, smoked whitefish spread, smoked salmon spirals, calamari salad, assorted crackers, crostini



Sweet Endings

Sweet Table per person

assorted mini pastries, tortes, pies & parfaits

\$8.50++ with Entree

\$12.50++ without Entree

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



Delicious Sundae Bar \$8++

Price Reflective of Meal Purchase

vanilla and chocolate ice cream served with various toppings and sauces

Delectable Cupcakes \$4++

three (3) different flavors of cupcakes, topped with a swirl of butter cream frosting



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



Breakfast & Brunch

All breakfast choices include hot coffee & hot tea selections

Classic Continental Breakfast \$10++

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 \$15++

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

Plated Breakfast \$14++

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

Classic Shower Menu \$20++

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

Brunch Buffet \$24++ (price may adjust as we customize this menu for you!)

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 seasonal vegetables.

Salad Buffet \$25++

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

A la Carte Items

biscuits & gravy \$4++

oatmeal \$2.50++

corned beef hash \$3++

yogurt \$2.50++

fruit crepes \$2.50++

omelets to order \$5++

homemade soup \$3++

egg beaters can be substituted for fresh eggs at \$.50++

add chilled fruit juice \$2++

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

Beverage Service

Here at Lakelands Golf & Country Club you have several options for your beverage service. 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

House Liquor Selections

Royal Canadian Whiskey, Ten High Bourbon, Old Smuggler Scotch,
Crystal Palace Vodka, Crystal Palace Gin, Brandy,
Montezuma Tequila, Captain Morgan,
Peach Schnapps, Costillo Rum
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, Stolichnaya, Titos Vodka,
Southern Comfort, Ketel One Vodka, Bulleit Rye, Mount Gay Dark Rum, Makers Mark, Stolichnaya Blueberry
Includes Soft Drinks & Mixers

Cordials

Amaretto, Bailey's, Kahlua, Drambuie,
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, White Zinfandel, Piesporter, Sauvignon Blanc, Moscato,
Pinot Grigio and Pinot Noir

Toasts

House Champagne \$27++ per bottle ~ House Red or House White Wine \$27++ per bottle

Prices are based per person

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



Beverage Stations & Packages

Mimosa Bar \$11++ per person 2.5 hours service
three (3) juices, fresh fruit garnishes and bubbly

Bloody Mary Bar \$11++ per person 2.5 hours service
vodka, classic mix, with an assortment of garnishes: pickles, olives, salami, cheese etc

Mimosa Bar & Bloody Mary Bar \$14++ 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

fruit punch bowl \$50++ ~ wine punch bowl \$75++ ~ alcohol or champagne punch bowl \$80++
One Bowl serves 25 people

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*

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.

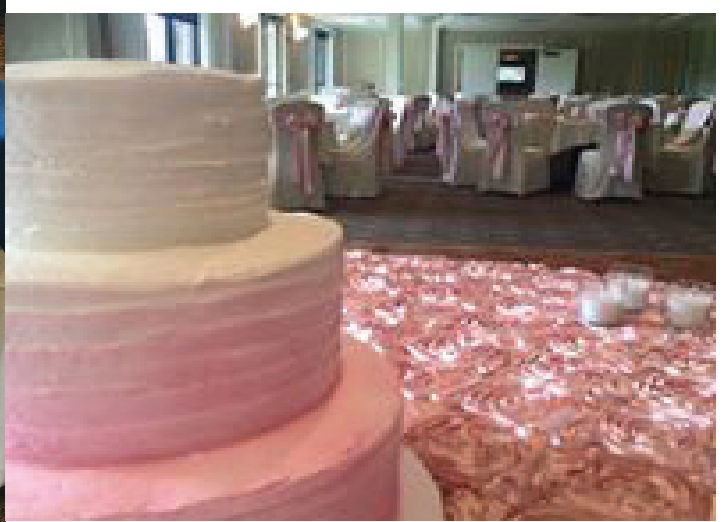
Additional Hour Room Fee \$500 per hour

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

