

FANTASTIC PHOTO OPPORTUNITIES!



Lakelands Golf & Country Club

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810-231-3000

Lakelands Golf & Country Club

Joanne Dinser, General Manager
Roberta Wadle, Events & Banquet
Manager Jay Goodman, Bar Manager
Jim Leonardo, Executive Chef

Platinum Wedding Package

Platinum Package

Minimum 150 guests

Food & Beverage

Chef's Choice of Passed Hors d'oeuvres
AND

Late Night Pizza Snack
Dinner Buffet OR
Tenderloin & Chicken Duэт
(4) Hour Beverage Service
Asti Toast for Head Table
Anniversary Dinner for two

On site ceremony options, \$150
chair rental additional



Decorator package:

Chair Covers with sash and table runner
\$3 per chair

Add fabric and soft lights around head table,
fabric and coordinating sash bows around
cake table and gift table \$125

Package also includes:

- (5) Hour DJ
- Chair Covers & Sash
- (6) Hour Elegantly Appointed Banquet Room
 - Outdoor Patio
 - Valet Parking
- Personalized Menu Cards
 - Card Box
- Asti Toast for Head Table
- Customized Seating Arrangements
 - Appropriate Stemware
 - Cake Cutting & Serving
 - Table Linens & Napkins
 - Elegant Silverware & China
 - Oak Dance Floor
 - Professional Serving Team
 - Complete Set-up & Clean-up
- Groomsman Outing, golf foursome

\$13,900 total

Includes Tax & Service Charge

\$93 each person over 150

Includes tax and service charge

BUFFET (at a glance)

Includes a served mixed green salad,
rolls with fresh whipped butter,
choose (2) entrees, pasta,
(1) vegetable and (1) starch

Chicken Au Champagne: chicken breast with
champagne cream sauce

Chicken Milano: pesto grilled chicken breast topped
with fresh sliced tomatoes & mozzarella

Herb Baked Chicken Pieces

Chicken Piccata: lemon-caper wine sauce

Chicken Marsala: marsala wine sauce & mushrooms

Sliced Top Round of Beef

Sliced Porkloin

Honey Baked Ham

Carved Prime Rib—\$5.00 additional pp

Tender Tips of Beef

Filet of Salmon: with hoisin, dill cream or brushed
with maple glaze

Pasta with marinara, light Alfredo, or garlic &
white wine with herbs & parmesan

OR

DUET PLATE: Beef Tenderloin & a Tender
Chicken Breast with Marsala Sauce

Vegetable Choices: seasonal vegetable medley,
fresh green beans, green beans almondine

Starch Choices: house pilaf, roasted redskin
potatoes, garlic roasted mashed redskins,
mashed yukon gold, scalloped potatoes,
baked potato

BEVERAGE SERVICE

4-Hour beverage service consisting of vodka,
gin, rum, whiskey, scotch, bourbon
plus Capt. Morgan.

Nice variety of wines including chardonnay,
white zinfandel, pinot noir, merlot,
cabernet, pinot grigio & pinot noir.

Draft beer of Bud Light & Labatt Blue. Please
ask about your favorite if you do not see it!