



Lakelands Golf & Country Club

Congratulations on your upcoming event!
We realize you have many venues to choose from & we want to
Thank You for inquiring with us.

At Lakelands we take pride in customizing and personalizing your event. Allow our staff to help you plan an unforgettable meal for your special event. 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.

Our pledge to you...whatever you select...
..Trust our staff, we will be flexible and accommodating
..Trust our staff to deliver exceptional service and quality food
..Trust our staff to fulfill the unexpressed wishes and needs of our "guests"
..Trust that you will be quoted a fair price for the services you request

Simply stated...
...it is your event, your club.
Our role is to make it the best it can possibly be!

8760 Chilson Rd.
Brighton, MI 48116-9198
Phone: 810-231-3000
Fax: 810-231-0362
www.lakelandsgolf.com

BREAKFAST

All breakfast choices include hot coffee & hot tea selection

"Classic" \$8.00++ per person

Assorted Breakfast Rolls & Fresh Fruit Tray

Traditional Buffet \$14.50++ per person

Minimum 50 people

Scrambled Eggs

Breakfast Potatoes

Crisp Bacon & Sausage

Assorted Breakfast Rolls

Pancakes

"Plated" \$13.50++ per person

Fruit Cup

Breakfast Rolls

Ham & Cheddar Quiche

Breakfast Potatoes

Brunch Buffet \$22.50++ per person (price may adjust as we customize this menu for you!)

Minimum 50 people

Green Salad

Fresh Fruit Tray

Scrambled Eggs

Breakfast Potatoes

Pancakes

Bacon & Sausage

Baked Chicken Pieces

Sliced Roast Beef, Au Jus

Seasonal Vegetable Medley

Penne Pasta Marinara

Warm Fruit Cobbler or Chocolate Chunk House Baked Cookies

ADDITIONAL ITEMS

We would be happy to expand your menu at an additional \$2.50 ++ per person:

Biscuits & Gravy Oatmeal

Corned Beef Hash Yogurt

Fruit Crepes Omelets to Order at \$2++ additional

Cold Cereal

Egg Beaters can be substituted for fresh eggs at .50 per person

Add chilled fruit juice, \$2++ per person, or tally and charge based upon consumption @ \$3.00++ per glass

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

LUNCH SERVED TABLESIDE

(must be served prior to 1:30pm)

Beverages include coffee, hot tea, iced tea and iced water

Add a cup of house made soup or salad 3++

Chicken Milano

\$18.50++

Pesto grilled breast topped with fresh sliced tomatoes & mozzarella served with penne marinara & fresh cut vegetables.

Chicken Monterey

\$18.50++

Grilled chicken breast, topped with prosciutto and provolone, garnished with roasted red peppers in a cabernet sauce served with house pilaf & fresh cut vegetables.

Chicken Crepes

\$18.50++

Chicken breast, broccoli and cheese crepes with champagne cream sauce served with wild rice with cherries & almonds & julienne vegetables.

Crepes Florentine

\$18.50++

Crepes filled with fresh chopped spinach, ricotta & parmesan cheese, baked in a béchamel sauce and topped with chopped tomato served with rice pilaf & fresh cut vegetables.

Parmesan Crusted Chicken Breast

\$18.50++

Lightly browned, served with herb roasted potatoes with a balsamic accented champagne sauce served with fresh cut vegetables.

Tender Beef Tips

\$18.50++

Sautéed with a mushroom brandy sour cream sauce, served with pasta or whipped potatoes & fresh cut vegetables.

Baked Salmon Fillet

\$19.00++

Topped with fresh spinach & boursin cheese, lemon butter sauce served with house pilaf & fresh cut vegetables.

Maple Pecan Broiled Salmon

\$19.00++

Atlantic salmon with maple glaze topped with toasted pecans served with house pilaf & fresh cut vegetables.

Pasta Primavera

\$19.50++

Pasta tossed with seasonal veggies & your choice of marinara or alfredo sauce.

With chicken add \$3.00

Filet of Beef

\$24.00++

6 oz. filet, mushroom demi, herb roasted redskin potatoes, vegetable selection

Potato & Vegetable substitutions available

*We will be happy to accommodate dietary restrictions

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

LIGHT LUNCH SERVED TABLESIDE

(must be served prior to 1:30pm)

Plated entrees include rolls & butter

Beverages include coffee, hot tea, iced tea and iced water

Add a cup of house made soup \$3++

Hawaiian Chicken Salad \$16.00++

Tender strips of chicken with a coconut crust, served over mixed greens, pineapple, mandarin oranges, strawberries with an orange yogurt dressing.

Chicken Caesar Salad \$15.50++

Classic Caesar salad, grilled chicken breast and parmesan cheese.

Cobb Salad \$16.50++

Crisp mixed greens with sliced chicken, bacon pieces, avocado chunks, tomato wedges & diced hard boiled egg with your choice of housemade ranch or house dressing.

Chef's Salad \$16.50++

Crisp mixed greens, julienne strips of ham, turkey, cheddar cheese & Swiss cheese. Garnished with grape tomatoes, chopped bacon & sliced hard-boiled egg with your choice of house made ranch or house dressing.

Chicken Palliard Salad \$16.50++

Sliced grilled chicken breast on a bed of Romaine lettuce mixed with homemade orange yogurt dressing, sliced red onion & sunflower seeds.

Oregon Salad \$16.50++

Fancy baby greens, grilled chicken breast, toasted almonds, dried cherries, mandarin oranges & white cheddar cheese with Amaretto vinaigrette.

Oriental Chicken Salad \$16.50++

Grilled chicken, Chinese vegetables, crispy wontons, served over mixed greens with an oriental dressing.

Gourmet Salad \$14.50++

Chicken or tuna salad on field greens with fresh fruit & vegetables.

Croissant Sandwich \$14.00++

Ham, turkey, chicken, tuna or egg salad on a flaky, buttery croissant with fresh fruit garnish.

*We will be happy to accommodate dietary restrictions

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

THEMED LUNCH BUFFETS ~ minimum 25 guests

(must be served prior to 1:30pm)

Beverages include coffee, hot tea, iced tea and iced water

Deli Lunch Buffet \$16.50++

Chef's Fresh Salad Trio

Sliced Deli Meats and Cheeses, ham, smoked turkey, cornbeef, American, Swiss and Cheddar

Accompaniments, tomatoes, lettuce, onions, pickles, olives, mustard & mayo

Assorted Breads, rye, white, wheat

Fresh Fruit Platter

Add housemade soup du Jour \$3

Mexican Buffet \$17.00++

Black Bean or Chicken Tortilla soup

Seasoned Ground Beef

Shredded Chicken

Refried Beans

Flour Tortillas, Corn Tortillas

Shredded lettuce & cheeses, diced tomato & onion, black olives, jalapeno peppers,
sour cream, salsa, homemade tortilla chips & guacamole

Thanksgiving Buffet \$18.50++

Chef's Fresh Salad Trio

Roasted Turkey Breast

Whipped Potatoes & Gravy

Green Bean Casserole

Candied Yams

Cranberry Sauce

Pumpkin Pie

Asian Buffet \$17.50++

Chef's Choice Themed Salad

Egg Drop Soup

Chicken Stir-Fry

Asian Fried Rice

Egg Rolls

Fortune Cookies

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

Mediterranean Buffet \$18.00++

Classic Greek Salad
Lemon Rosemary Chicken, sautéed
Spinach Pie
Rice Pilaf
Baklava

Italian \$18.00++

Caesar Salad / Garlic Bread Sticks
Pasta with Alfredo sauce
Sliced Grilled Chicken
Pizza
Mini Cannolis

LUNCH BUFFETS ~ minimum 25 guests

(must be served prior to 1:30pm)

Includes a served house salad or petite Caesar, Rolls & Butter.

Beverages include coffee, hot tea, iced tea and iced water

Two Entrée Selection..\$20.00++

Chicken Au Champagne, sautéed boneless breast of chicken with champagne cream sauce
Oven Baked Chicken, Chicken pieces baked with herbs & spices
House Fried Chicken, soaked in a buttermilk brine, seasoned dipped & fried golden & juicy
Chicken Piccata, artichokes, mushrooms & capers
Chicken Marsala, marsala & mushroom sauce
Italian Garden Chicken, chicken breast baked with a tomato basil shallot white wine sauce
Chicken Milano, pesto grilled breast topped with fresh sliced tomatoes & mozzarella
Sliced Top Round of Beef Chausser, (rich mushroom gravy)
Tender Tips of Beef, mushroom brandy sour cream sauce
Mostaccioli with meat sauce
Homemade Lasagna, baked with Italian sausage, ground beef & ricotta cheese
Fillet of Salmon, broiled or baked and brushed with maple glaze or hoisin sauce
Whitefish, broiled or baked with dill butter

Choice of one Vegetable

Seasonal Vegetable Medley
Green Beans
Broccoli & Carrots

Choice of one Starch

House Pilaf
Roasted Redskin Potatoes
Garlic Roasted Mashed Redskins
Pasta with alfredo, marinara or garlic white wine sauce

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

HORS D'OEUVRES

Passed Hors d'oeuvres 6.50++

Our most popular and guests love them! Our Chef's will choose four of our most requested items to be hand-passed on platters. Butler passed for one hour.

Traditional Platters (each tray serves approx. 50 people)

Imported & Domestic Cheese with Gourmet Crackers	\$165.00++
Antipasta Tray- olives, roasted peppers, artichokes, Italian meats & cheeses	\$165.00++
Fresh Vegetable Crudite with Chilled Dip	\$90.00++
Assorted Seasonal Fresh Cut Fruit	\$115.00++

Hors d'oeuvres Extravaganza! \$27.00++

A meal in itself! Chef's will select, create & prepare a variety of hors d'oeuvres to include, chicken, beef, vegetarian & a mix of hot & cold. Displayed & passed.

Hot Hors d'oeuvres \$160++ per 100 pieces

Meatballs - Barbecue or Swedish	Lobster Cobbler
Bacon Wrapped Water Chestnuts	Eggrolls with dipping sauce
Spanakopita	Crab Wontons with plum sauce
Chicken Satay	
Coconut Sesame Chicken Strips with sweet & sour sauce	
Stuffed Mushrooms with fennel & sausage or goat cheese with sun dried tomatoes	

Cold Hors d'oeuvres \$140++ per 100 pieces

Smoked Salmon Mousse Canapés	Tortilla Roll-Ups
Belgian Endive, stuffed with Bleu cheese walnut mousse	Ham & Green Onion Pinwheels
Hummus on Mini Pita Rounds, garnished with kalamata olive	Fresh Seasonal Fruit Skewers
Cucumber Round with dill cream cheese	Tomato Basil Bruschetta
Crab Mousse on a Cucumber Round	

Premium Hot Hors d'oeuvres \$250++ per 100 pieces

Sweet Sea Scallops wrapped in bacon	Oyster Rockefeller
Mini Crab Cakes with a lemon mustard sauce	Petit Chicken Wellington
Lamb Chops served Provencal style	Beef Tenderloin Teriyaki Kebob

Premium Chilled Hors d'oeuvres \$250++ per 100 pieces

Sushi Tuna wth Wasabi on wonton	Iced Oysters on the half shell
Iced Jumbo Shrimp with Cocktail sauce & lemon	Fancy Tea Sandwiches
Prosciutto wrapped Asparagus with boursin cheese	Smoked Salmon Baguette

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

DINNER SERVED TABLESIDE

Entrees include a house salad, wedge salad or petite Caesar, rolls & butter, choice of vegetable & potato

DUETS

Chicken & Shrimp Supreme \$33.00++ per person

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

Pork Medallion & Chicken Breast \$33.00++ per person

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

Dijon Encrusted Salmon & Roasted Tenderloin \$36.00++ per person

Herb butter sauce.

Roast Tenderloin & Chicken Marsala \$36.00++ per person

Beef Tenderloin served with a tender breast of chicken with marsala sauce.

Roast N.Y. Strip loin & Chicken Peppercorn \$35.00++ per person

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

Chicken & Shrimp Béarnaise \$33.00++ per person

Boneless chicken breast topped with three Gulf shrimp with béarnaise sauce and asparagus spears.

CHICKEN

Chicken Wellington \$28.00++ per person

Chicken breast stuffed with sautéed mushrooms & a blend of white cheeses, wrapped in pastry & placed atop a pool of Dijon-mustard cream sauce. Our House Specialty.

Chicken Au Champagne \$27.00++ per person

Chicken breast with a champagne cream.

Chicken Piccata or Marsala \$27.00++ per person

Sautéed chicken breast with a lemon-caper wine sauce (piccata) or marsala wine sauce & mushrooms (marsala).

Chicken Amore \$28.00++ per person

Sautéed chicken breast, roasted sweet red pepper coulis and crispy parma ham.

Chicken Traverse City \$28.00++ per person

Sautéed chicken, dried cherries, herb cream sauce topped with slivered almonds.

Parmesan Crusted Chicken Breast \$28.00++ per person

Lightly browned served with a balsamic accented champagne sauce.

Chicken Florentine \$28.00++ per person

Sautéed chicken with baby spinach, exotic mushrooms & a sherry cream sauce.

++ indicates plus 6% sales tax & 19% service charge

BEEF

Lakelands Steak

\$29.50++ per person

10 oz. lean sirloin, char-grilled with fresh herbs and spices with five mushroom demi glace.

Berkshire Pork Loin

\$28.50++ per person

Honey rosemary seared with red wine reduction.

Beef Wellington

\$32.50++ per person

5 oz. Filet mignon with exotic mushrooms & a blend of white cheeses wrapped in pastry & placed in a bordelaise sauce.

Prime Rib

\$33.00++ per person

Choice beef slow roasted with sea salt and peppercorn crust with natural jus.

Herb Roasted Beef Tenderloin

\$36.00++ per person

With five mushroom demi glace.

Char Broiled Filet Mignon

\$36.00++ per person

With five mushroom demi glace.

Carpet Baggers Filet

\$37.00++ per person

Filet mignon stuffed with crab meat & boursin cheese, topped with forest mushroom sauce.

Twin Tournedos Madagascar

\$36.00++ per person

Twin medallions of tenderloin with pinenuts, bleu cheese & pancetta served over croutons.

VEGETARIAN

Vegetable Wellington

\$25.00++ per person

Seasonal vegetables & white cheeses baked in a puff pastry.

Pasta Primavera

\$25.00++ per person

Pasta tossed with seasonal vegetables with your choice of homemade marinara, alfredo or garlic/white wine.

Butternut Squash Ravioli

\$25.00++ per person

Tender egg pasta filled with roasted butternut squash resting in a pool of amaretto cream with roasted pumpkin seed oil, cinnamon & pepitas.

Parmigiano-Reggiano Polenta Napoleon

\$25.00++ per person

Layers of polenta and roasted garden vegetables with tomato basil essence.

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

SEAFOOD

Salmon Wellington \$29.00++ per person
6 oz. Fillet of salmon wrapped in pastry & stuffed with mozzarella cheese & spinach atop a mild creamy dill sauce.

Tilapia Fillet \$27.00++ per person
Panko crusted with sweet pineapple and Bermuda onion marmalade.

Day Boat Cod \$27.00++ per person
From ocean to kitchen under 36 hours, this fresh fish is oven roasted with lemon basil emulsion.

Fillet of Salmon \$29.00++ per person
Broiled with simple seasonings or brushed with maple pecan glaze, teriyaki or caper beurre blanc.

Sweet Potato & Potato Crusted Whitefish \$28.50++ per person
Beurre blanc.

Fillet of Sole \$28.50++ per person
Stuffed with shrimp in an herb butter.

Pretzel Crusted Walleye \$28.50++ per person
Enhanced with Dijon cream.

Salmon Enroute \$29.00++ per person
Fresh Atlantic salmon wrapped in flaky filo with boursin cheese, wilted baby spinach and caramelized Bermuda onion beurre blanc.

UPGRADE WITH ANY ENTRÉE

Oregon Salad, fancy baby greens, toasted almonds, dried cherries, white cheddar cheese with Amaretto vinaigrette. Add \$2.50++

Bleu Cherry Salad, fancy mixed greens, dried cherries, crumbled bleu cheese and toasted almonds. Add \$2.50++

LG&CC Salad, mixed greens, dried cherries, granny smith apples, mild cheddar cheese & toasted pecans with honey mustard poppy seed dressing. Add \$2.50++

The Mitten Salad, Traverse City cherries, Dexter apples and candied walnuts tossed in fancy mixed greens with cherry balsamic vinaigrette. Add \$2.50++

Bleu Cheese Wedge, Iceberg lettuce with crumbled Maytag bleu cheese, chopped bacon, diced tomato and cucumbers, red onion with bleu cheese dressing. Add \$2++

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

DINNER BUFFET

Buffets include a house salad or petite Caesar served tableside, rolls & butter, pasta, choice of vegetable & potato and will be presented in beautiful polished, roll-top chaffing dishes

Two Entrée Selections..\$31.95++

Three Entrée Selections..\$35.95++

Sliced Top Round of Beef, forest mushroom demi glace

Berkshire Porkloin, honey rosemary seared with red wine reduction

Carved Prime Rib - \$2.50 additional per person

Chicken Au Champagne, chicken breast with champagne cream

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

Chicken Piccata or Marsala, sautéed chicken breast with a lemon-caper wine sauce (piccata) or marsala wine sauce & mushrooms (marsala)

Chicken Amore, sautéed chicken breast, roasted sweet red pepper coulis and crispy parma ham

Herb Baked Chicken Pieces

Roasted Turkey Breast, natural gravy

Honey Glazed Ham

Fillet of Sole, stuffed with shrimp in an herb butter

Lemon Crumb Topped Whitefish

Shrimp Scampi

Fillet of Salmon, broiled with simple seasonings or brushed with maple glaze

Dijon Encrusted Salmon, herb butter

Vegetable choices: seasonal vegetable medley, fresh green beans, zucchini with basil, green beans almandine and glazed carrots

Starch choices: roasted redskin potatoes, garlic roasted mashed redskins, mashed Yukon gold, house pilaf, baked potato

SWEET ENDINGS

Sweet Table

Assorted mini-pastries, tortes, pies & parfaits

\$7.50++ with entree

\$11.50++ without entree

includes coffee & hot tea

Simple dessert added to luncheons and dinner events, range of \$3-\$6++

S'mores Bar! \$4++ per person

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

BEVERAGE & BAR SERVICE

Here at Lakelands Golf & Country Club you have several options for 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 Brands ~ Royal Canadian Whiskey, Ten High Bourbon, Ronrico Rum, Old Smuggler Scotch, Crystal Palace Gin, Christian Bros. Brandy, Azteca Tequila, Crystal Palace Vodka, Peach Schnapps. Inventory Bar \$75++ bottle, includes soft drinks & mixers.

Premium Brands ~ Jack Daniels, Jim Beam, Canadian Club, Crown Royal, Seagram's V.O., Jameson, Chivas Regal, Dewar's, Johnny Walker Red, Bombay, Tanqueray, Bacardi, Absolut, Stolichnaya, Southern Comfort, Capt. Morgan. Inventory Bar \$85++ bottle, includes soft drinks & mixers.

Cordials (please select two) ~ Amaretto, Bailey's, Kahlua, Courvoisier, Drambuie, Grand Marnier, B&B, Sambuca, Frangelico. Inventory Bar \$105++ bottle.

Draft Beer ~ Bud Light & Labatt Blue. \$3.50++ pint size glass. Our beer inventory is HUGE! If you have a favorite that you would like us to serve, please let us know. Mirco brews, IP's, specialty ales, all available at prevailing rates.

House Wines ~ Chardonnay, Cabernet, Merlot, White Zinfandel, Piesporter, Sauvignon Blanc, Moscato, Pinot Grigio and Pinot Noir \$7++ glass.

Soft Drink Only Bar ~ \$5.50++ per person. Based on six hours, unlimited fountain soda, lemonade, iced tea

Punch ** ~ Fruit Punch Bowl \$50++ ~ Wine Punch Bowl \$75++

Alcohol or Champagne Punch Bowl \$80++ ***One bowl serves approximately 25 people***

Beverage Stations ~ Mimosa Bar, (3) juices, fresh fruit, and bubbly \$10++ per person, 2.5 hours
Bloody Mary Bar, Vodka, Classic Mix, with an assortment of garnish; pickles, olives, salami, cheese, etc. \$10++ per person, 2.5 hours
Combination Bloody Mary & Mimosa, \$13++, 2.5 hours

Toasts

House Asti \$25++ per bottle ~ House Red or White Wine \$27++ per bottle

Wedding packages include a sparkling white wine for the head table!

Sparkling Grape Juice \$13++ per bottle

Wedding Package ~ Our Silver and Platinum Package offers a four hour house bar including vodka, gin, rum, whiskey, bourbon, scotch, captain morgan spiced rum, peach schnapps, tequila, triple sec, and vermouth. If you would like to upgrade this bar to include premium liquors, add \$4++ per person. If you would like to add additional time:

- One hour during dinner: \$6++ per person (based upon final count, less children's meal count)
- One hour at the end of four hour period: \$4++ per person (based upon final count, less children's meal count)

Beer & Wine Only ~ \$13++ per person, four hours with unlimited soft drinks

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

BANQUET POLICIES

Membership: Events at Lakelands Golf & Country Club require membership participation. Our trial Dining Social Membership is the perfect beginning and is offered to all event inquiries. 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 grill, formal dining room or on our patio, attend our theme and holiday parties as well as utilize our facilities for your social and corporate events! Member sponsored events are welcome!

Capacity: Various banquet rooms at LG&CC can accommodate events ranging from 10-300. In order to maximize space, LG&CC cannot guarantee specific banquet rooms.

Deposits & Payments:

*A security deposit is required to guarantee all events. Wedding receptions & golf outings require a \$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 damage was incurred.

*At ninety (90) days prior to the event, 50% of the anticipated total will be due for all wedding receptions & golf outings and will be deducted from the final balance. Payment accepted by check, money order or cash – no credit cards. Members may also charge events to their house account.

*"Minimum Guaranteed Attendance" (the number of people expected to attend) must be provided seven (7) days prior to the event. At that time, the number can increase but not decrease. The final count must be accompanied by payment (check, money order or cash – no credit cards) for the food & beverage portion, additional services & tax & gratuity. 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 30 days.

*Beverage Deposit (if necessary) is \$15++ per person and is required seven (7) days prior to the event and is based on the "Minimum Guaranteed Attendance". In some cases, the beverage service final billing may be based on actual consumption.

Room Charges: Room charges are based on the amount of space required:

*Full ballroom - \$700 6 hr. *Split room range \$350 6 hr. *Single, fewer than 50 guests, \$150 4 hr.

Room charge reserves the room for a 4-6 hours event. Additional time is billed at one hour increments at the following rates: Full: \$500 Split: \$250 Single: \$50. Decoration & clean up time may exceed that limit. Room charges include the following services: room set-up, clean up, serving staff, china, silver & stemware, linen & skirting, cake cutting & dance floor.

*Guests are limited to the room reserved by their member host. Other rooms & facilities are for the use of LG&CC members only. LG&CC reserves the right to substitute a comparable room for the function.

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

Food Service:

*Michigan law requires that all food and beverage be supplied by LG&CC. However, a licensed bakery may bring in specialty cakes for wedding receptions.

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

*Parties of fifteen 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.

*Lakelands Golf & Country Club is responsible for the quality and freshness of the food served to our guests. Due to current Health Code Regulations, all food served at LG&CC must be prepared by our culinary staff. Food may not be taken off premise once it is prepared and served (example, left over buffet food.)

Beverage Service:

*LG&CC 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 LG&CC premises. The exception to this rule is wine service. LG&CC 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.

*LG&CC 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.

Additional Services:

*Valet parking is strongly recommended for certain events. The fee is \$250 plus .50 per person. 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 LG&CC on behalf of the patron are made on a best-effort basis. LG&CC will do its best to screen and coordinate such arrangements. However, LG&CC cannot be held responsible for circumstances beyond its control. Entertainers must finish their last set by Midnight and the facility must be vacated by 12:30am.

*A limited supply of audio and visual equipment may be available. Projector & Screen \$50, cordless microphone, podium, no charge. Please inquire with management.

*Wedding ceremony location on our first tee available for a \$350 charge which includes access to our bridal suite. Chair rental at \$1.50 per chair.

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. LG&CC shall not be liable for any loss or damage to any such property for any reason.

*Prices quoted herein are subject to proportionate increases due to 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 LG&CC for damage to any LG&CC property caused by patron or guest. LG&CC 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.

Non-Performance: *If Lakelands Golf & Country Club 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 of 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

Lakelands Golf & Country Club, est. 1922

8760 Chilson Road ~ Brighton, MI 48116 ~ 810-231-3000 ~ www.lakelandsgolf.com

Date of Event _____ Time _____

Type of Service _____ Package _____

Host Name _____

Address _____

Phone _____ Host Email _____

Approx. Number of Guests _____ Deposit Required _____

Employment/Business/Occupation _____

Employment Address _____

Cell Phone _____

Visa, Master Card or AE # _____ Exp. _____

Member Sponsor: _____

Additional:

I hereby request use of the Club for a banquet and agree to abide by all terms and rules as described in the Banquet Package. With this request I am applying for membership in Lakelands Golf and Country Club (LGCC) and understand that no membership dues or fees apply for the calendar year of our event. If elected to membership, I agree to abide by and obey all bylaws, rules and regulations of this club as well as all published terms for the membership. Payment shall be made by check or e-check to LGCC for any monthly charges incurred pursuant to the membership program. 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.

Selective membership programs cannot be renewed. At the end of the program's term, participating members may opt to transfer to another class of membership or conclude the membership with no further obligation.

Any dispute regarding the terms and conditions of this membership shall be settled within the jurisdiction of the State of Michigan, County of Livingston. Credit card information is required for the security of Lakelands Golf and Country Club (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.

This is a legal and binding contract between the host and Lakelands Golf & Country Club. 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 LG&CC

Date of Signing

Signature of Host

Date of Signing

LGCC Board Member Authorization _____
