

Lake Forest Wedding

Reception Packages

Starting at \$63.95/per person

A facility fee, contract minimum, sales tax, & service charges apply

Package Includes

Use of our ballroom, spacious deck, screened-in pergola, & patio

Indoor & outdoor seating

Fire tables, heaters, & fans on the deck

5-hour Silver Host Bar

Champagne toast for the head table

One entrée buffet dinner

Coffee & hot tea station

Cake cutting service (cake served buffet style)

Permanent dance floor

Indoor seating for up to 150 guests with Chiavari chairs (*minimums apply*)

China, flatware, & glassware

Floor-length linens on the bridal table, buffet, seating card table, gift table, & cake table

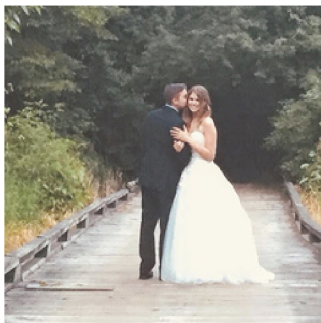
White linen tablecloths, & napkins

Bartenders, waitstaff, & an event planner

Complimentary use of our golf carts for bridal photos out on our beautiful course

Complimentary entree tasting for two

We customize every wedding and reception to give you the special day that you have always envisioned. We do that by having flexible, and off-season facility rates, in-house catering, and staff devoted to you and your guests.



**FOR MORE INFORMATION CONTACT
Amy Smith, Event Planner**



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www.lakeforestgc.com

***Yes! We host smaller weddings and receptions! We are happy to customize a package for you.**



A Lake Forest Wedding

*On-site
Ceremony* \$1,500

**Let us make your wedding day dreams come true!
Our on-site wedding package includes:**

Wedding rehearsal 1-2 days prior to your special day

Exclusive use of our historic bridal suite for you and your bridal party

A beautiful wooden arbor in our wedding garden with views of the course, our 18th hole, & pond

White chairs for your guests during the ceremony

Cocktail hour for your guests while you are capturing your wedding photos on our course & wedding garden. Golf carts are provided for you, your wedding party, & photographer

Experienced event planner and Lake Forest Staff to coordinate your perfect day. We will be with you every step of the journey to ensure that your special day is absolutely perfect!

In the case of inclement weather, ceremonies are held in our spacious banquet room, or under the new pergola on our deck



Your Reception Dinner

Dinners at Lake Forest are served buffet style. This allows your guests to socialize and select their favorite dishes. Let our Chef and experienced staff create a custom meal that you and your guests will rave about! All dinner entrees are served with Zingerman's bread and the following:

1 entree included in \$63.95 package price | 2 entrees are \$70.95/person | 3 entrees are \$74.95/person

Additional Pricing children under 9 (\$20) minors 10-17 (-\$22) vendors (\$29)

Fresh Salad



(select one)

Garden Salad

Mixed greens with cucumbers, tomatoes, & red onions. Served with ranch & balsamic vinaigrette

Cesar Salad

Romaine lettuce with parmesan cheese, croutons, & Cesar dressing

and

Pasta



Chef's choice pasta served with our house-made marinara sauce and fresh parmesan cheese

Premium Salads



(add \$3.00/person)

Spinach Salad

Spinach, bacon, sliced egg, crumbled feta cheese, & red onion. Served with a house-made raspberry vinaigrette

Michigan Salad

Mixed salad greens with apples, dried cherries, dried cranberries, chopped walnuts, crumbled bleu cheese, & red onion. Served with a house-made raspberry vinaigrette





Entree Selections

1 entree included in \$63.95 package price | 2 entrees are \$70.95/person | 3 entrees are \$74.95/person

- Bacon Wrapped Pork Loin | *seasoned with our signature rub* GF
- Tuscan Chicken | *a balsamic marinated chicken breast, grilled & topped with a fresh tomato basil salsa and a blend of shaved Italian cheeses* GF
- Chicken Cacciatore | *sauteed chicken, peppers, onions, tomatoes, & herbs in a delicious white wine sauce* GF
- Sriracha Honey Chicken | *with garlic, green onion, sesame oil, & soy sauce*
- Lemon Chicken Breast | *with olive oil, thyme, lemon, white wine, & garlic* GF
- Tortellini St. Tropez | *cheese tortellini, grilled zucchini, and yellow peppers in a creamy tomato sauce*
- Vegetable Penne | *with asparagus, zucchini, and eggplant in a tarragon basil pesto sauce* VG (V option available upon request)
- Eggplant Parmesan | *layers of eggplant, zucchini, mozzarella, & marinara sauce* VG
- Cheese & Herb Stuffed Jumbo Shells | *smothered in our homemade marinara sauce* VG
- Beef Tips | *marinated sirloin tips smothered in a seasoned beef jus* GF
- Baked Salmon | *with tomatoes, basil, and balsamic vinaigrette*
- Teriyaki Salmon | *marinated & baked with fresh ginger, soy sauce, green onion, & sesame oil* GF

Premium Entree Selections

- Prime Rib | *served with au jus* +\$3.00
- Prime Rib Carving Station | *served with horseradish sauce & au jus, with Chef in attendance* +\$8.00

*NOTE: additional \$100 chef attendant fee will apply

Accompaniments

(Select Two)

- Herb roaster redskin potatoes
- Mashed potatoes
- Mashed sweet potatoes
- Rice pilaf
- Green beans with roasted red peppers and garlic
- Broccoli florets
- Buttered sweet corn
- Fresh vegetable medley

Premium Accompaniments

- Mac & Cheese | \$2.00
- Fingerling potatoes | \$1.00
- Roasted baby carrots | \$1.00

Food Stations

Food stations are a great enhancement to any reception! They encourage your guests to wander between eating and dancing, and to explore our entire beautiful reception space.

(priced per person)*

Mashed Potato Bar | \$7.95

mashed potatoes and sweet potatoes

toppings include: marshmallows, brown sugar, bacon, grated cheddar cheese, diced scallions, sour cream, blue cheese, & herbed butter

Mac & Cheese Bar | \$9.95

\$9.95 pasta topped with our four cheese sauce

*toppings include: shredded BBQ chicken, bacon, bread crumbs, chives, diced tomatoes, jalapeno peppers, & steamed broccoli
(add shrimp +\$3.00)*

BBQ Slider Bar | \$12.50

pulled pork & pulled chicken sliders with assorted rolls includes: grated shredded cheddar cheese, diced onions, sliced pickles, blue cheese slaw, & coleslaw

Pasta Bar | \$12.95

*choose one pasta - penne, fettuccini, shell, cheese tortellini (+\$1.00) or ravioli (+\$1.00)
choice of two - assorted vegetables, meatballs, chicken, sausage, or shrimp (+\$2.00)
served with alfredo & marinara sauce (add basil pesto \$2.00)*

Taco Bar | \$12.95

*mini flour taco shells with seasoned ground beef served with tortilla chips
toppings include: shredded lettuce, diced onions, grated cheddar cheese, diced tomatoes, sour cream, hot sauce, & salsa*

**Minimum of 80% of total guest count*

Appetizer Platters

Platters are served buffet style and serves 20 people
One entrée selection required. Minimum of 80% of total count

Shrimp Platter | \$195.00 (Choose one) traditional shrimp cocktail, sesame ginger shrimp, or lemon garlic shrimp served with lemon and cocktail sauce GF

Antipasto Platter | \$150.00 salami, marinated mushrooms, kalamata olives, roasted red peppers, marinated artichokes, & mozzarella cheese garnished with pepperoncini, capers, & rosemary sprays served with crostini

Mediterranean Platter | \$125.00 hummus and tabbouleh with feta cheese, tomatoes, Kalamata olives, cucumbers, & roasted red peppers. - served with fresh pita bread VG

Traditional Vegetable | \$80.00 cauliflower, broccoli, carrots, tomatoes, cucumbers, & celery served with ranch (add hummus +\$3.00/person) GF|VG|V

Smoked Salmon Platter | \$210.00 served with cream cheese, chopped eggs, capers, red onions, cucumbers, fresh lemon, baguette slices & crackers

Fresh Fruit Platter | \$90.00 freshly sliced fruit beautifully displayed GF|VG|V

Cheese and Cracker Platter | \$80.00 domestic cheeses served with assorted crackers & a fruit garnish GF|VG|V

Imported Cheese Platter | \$150.00 Includes: Brie, English Cheddar and Jarlsberg cheeses with baguette slices & crackers VG

Charcuterie | \$150.00 black pepper salami, prosciutto de Parma, smoked sausage, soppressatta, English white cheddar, French triple cream brie, cornichons, dried apricots, grapes, Dijon mustard, baguette slices, & herbed crostini

Caprese Platter | \$100.00 tomatoes, fresh mozzarella, & fresh basil dressed with olive oil & balsamic vinegar (April—October) GF|VG

Dips

(serves 20)

served with your choice of one large bowl of tortilla chips, crackers, or assorted breads

Salsa | \$40.00

Seven Layer Dip | \$90.00

Spinach Dip | \$60.00

Prices are per platter and subject to a 22% service charge and 6% Michigan sales tax.
Prices are subject to change without notice.

Appetizers

Appetizers are served buffet style. Passed appetizers are available, add \$50 per item and \$100 server fee.

One server per 50 guests

*Minimum of 80% of total guest count

Tier One

\$200 for 100 pieces per item

- Bruschetta | with tomato, basil, & mozzarella on baguette slices
- Vegetable Spring Rolls | with sweet & sour sauce
- Mozzarella Sticks | with marinara sauce
- Pinwheel Sandwiches | combination of fresh vegetables, turkey, & ham lavash rolled sandwiches
- Franks in a Blanket | cocktail franks wrapped in puff pastry
- Mini Quiche Tarts | variety includes: quiche lorraine, florentine, three cheese, & applewood smoked bacon
- Spicy Vegetable Pot Stickers | with spicy soy dipping sauce
- Assorted Puff Pastries | variety includes: spinach & feta, roasted red pepper & parmesan, mushroom & ricotta, cheese & onion
- Sweet & Savory Meatballs

Tier Three

\$300 for 100 pieces per item

- Coconut Shrimp | with creole marmalade
- Crab Rangoon | crab & spices blended with smooth cream cheese, enveloped in a Chinese style wonton skin & sweet & sour sauce
- Spicy Thai Beef Satays | with spicy peanut sauce GF
- Beef Tenderloin Crostini | with horseradish, creme fraiche, & caramelized onions - garnished with frise
- Sweet Chicken Bacon Wraps

Tier Two

\$250 for 100 pieces per item

- Bacon Stuffed Potato Skins | with bacon, cheddar, & green onion GF
- Southwest Potato Skins | with black beans, colby jack cheese, & peppers GF
- Spanakopita | blend of spinach & cheese wrapped in flaky filo
- Jerked Chicken Satays | marinated in a pineapple, green pepper, & onion sauce GF
- Grilled Chicken Satays | with a spicy peanut sauce GF
- Golden Dijon Chicken Satays | with a spicy barbecue sauce GF
- Black Bean Quesadillas | with sauteed onions, tomato, & colby jack cheese with salsa, & sour cream

Chicken Wings | traditional style hot wings served with your choice of ranch, or bleu cheese dressing GF

Chicken Strips | served with BBQ sauce, honey mustard, & ranch dressing

Spinach Feta Stuffed Mushroom Caps | with onion, garlic, & walnuts

Spicy Stuffed Mushroom Caps | with sausage, parmesan cheese & onion (vegetarian option available) GF

Prices are per platter and subject to a 22% service charge and 6% Michigan sales tax.

Prices are subject to change without notice.

Advisory: Raw or undercooked foods may increase the risk of food-borne illness

Desserts

We can create the dessert station you've always wanted – just ask!

Prices are per platter and subject to a 22% service charge and 6% Michigan sales tax.

Prices are subject to change without notice.

Advisory: Raw or undercooked foods may increase the risk of food-borne illness



Individual Desserts

100 person minimum



Cheesecake

New York style, strawberry swirl, dark chocolate turtle, or chocolate chip

\$5.00/person

Mini Sweets Table
triple assortment of cupcakes & a variety of mini dessert bars

\$8.00/person

Mini Mousse Cakes
dark, & white chocolate mousse, topped with white chocolate shavings

\$6.00/cake

Ice Cream Sundae Bar
vanilla ice cream, chocolate syrup, M&M's, Oreo cookie crumble, rainbow sprinkles, whipped non-dairy topping & cherries

\$6.00/person

Layered Cakes
lemon & cream, chocolate, strawberry shortcake, german chocolate, or carrot cake (please inquire for other flavors)

\$5.00/person

Mini Key Lime Pies
whipped cream rosettes & toasted coconut decorated a tart key lime mousse pie, set atop a graham cracker crust

\$5.00/pie

Baked Goods



Cookies | *choices include chocolate chunk, double chocolate chunk, sugar or oatmeal raisin* *\$18.00/dozen*

Lemon Bars | *lemon curd is served on buttery shortbread and dusted with confectioners sugar* *\$22.00/dozen*

Brownies | *adorned with chocolate icing and a white icing drizzle, then finished with Belgium white & milk chocolate swirls* *\$22.00/dozen*

Triple Berry | Crumble Bars | *fresh strawberries, raspberries, & a variety of other berries & fruits with an oatmeal crust and a traditional golden crumble* *\$25.00/dozen*

Dessert Bars | *assortment may include lemon bars, blondie bars, ultimate brownies, & strawberry swirl cheesecake bars* *\$26.00/dozen*

Assorted Mini Cheesecakes | *assortment may include chocolate, New York vanilla, lemon cream, strawberry, and more* *\$28.00/dozen*

Petit Fours | *flavors included: crème brulee, lemon cream shortbread, Sao Tome chocolate barquette, apple tart tatin, Grand Marnier salambo, crunchy chocolate coffee diamond, raspberry passion fruit barquette, & berry dacquoise* *\$34.00/dozen*

Late Night Snacks

Served one hour before bar service ends
50 person minimum



Munchies & Dip Platter

*your choice of three:
potato chips, corn chips, tortilla chips, or
pretzels - served with salsa & french
onion dip*
\$2.50/person

Coney Bar

*hot dogs, buns, chili, cheese, onions,
relish, ketchup, & mustard*
\$8.00/person

Milk & Cookies

*assorted fresh-baked cookies served
with a glass of cold milk*
\$3.00/person

Enhanced Coffee Station

*assorted flavored syrups & creams,
hot chocolate, whipped cream, shaved
chocolate, marshmallows, cinnamon,
& nutmeg*
\$100.00

Pizza

*(your choice of two)
choices include cheese, pepperoni,
or veggie*
\$6.00/person

Nacho Bar

*tortilla chips, nacho sauce, salsa, sour
cream, jalapeno peppers, onions,
tomatoes, & olives*
\$6.95/person

Soft Pretzel Station

*Plain, pizza, cream cheese, or jalapeno &
pepper jack filled pretzels
served with spicy & yellow mustards
(add warm cheese + \$.50)*
\$7.00/person

French Fry Bar

*(your choice of two)
sweet potato fries, onion straws, waffle fries, or
steak fries
served with chipotle aioli, shredded cheddar
cheese, ketchup, & BBQ sauce*
\$8.95/person

Bar Packages

Host Bar

ALL PACKAGES INCLUDE SOFT DRINKS, MIXERS, & GARNISHES.

ALL BEVERAGES MUST BE PURCHASED FROM LAKE FOREST GOLF CLUB & CONSUMED ON THE PREMISES.

FULL BAR PACKAGE INCLUDE ONE BARTENDER. PACKAGE PRICES DO NOT INCLUDE SHOTS OR SPECIALTY DRINKS THAT USE MORE THAN ONE ALCOHOL.

ALL SELECTIONS & PRICING ARE SUBJECT TO CHANGE.

5-Hour Silver

(included in package price)

Draft Beer:

Labatt Blue & Miller Lite

LIQUORS:

vodka, gin, whiskey, scotch, bourbon, & tequila

WINE:

pinot noir & chardonnay

5-Hour Gold

(Add \$8.00/person to package price)

Draft Beer: Labatt Blue & Miller Lite, Bell's Two Hearted

Liquors: Tito's Handmade Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, Jim Beam Bourbon, Dewar's Scotch, Jose Cuervo Gold Tequila, di Amore Amaretto, Tanqueray Gin, Crown Royal Whiskey, Bailey's Irish Cream, Kahlua, Ketel One Vodka, & Jack Daniels

WINE: pinot noir, cabernet sauvignon, chardonnay, & pinot griot

5-Hour Platinum

(Add \$12.00/person to package price)

Draft Beer: Labatt Blue & Miller Lite, Bell's Two Hearted, & one seasonal draft

Liquors: Includes all gold liquors and: Bombay Sapphire Gin, Grey Goose Vodka, Jagermeister, Glenfiddich Scotch, Patron Silver Tequila, Bulleit Bourbon, Jameson Whiskey, Basil Hayden, & Maker's Mark Whiskey

WINE: pinot noir, cabernet sauvignon, chardonnay, & pinot griot

5-Hour Beer & Wine

(Add \$5.00/person to package price)

Draft Beer: Labatt Blue & Miller Lite, Bell's Two Hearted, & one seasonal draft

WINE: pinot noir, cabernet sauvignon, chardonnay, & pinot griot

Specialty Bars

Available for 2 hours
(\$75 set up fee - \$11.00/person)

Mimosa Bar

champagne, assorted fresh berries, orange juice, pineapple juice, cranberry juice, grapefruit juice, & lemonade

Bloody Mary Bar

Tito's Vodka, Zing Zang Bloody Mary Mix, pickles, olives, celery, limes, hot sauce, Worcestershire sauce, black pepper, & red pepper

Rentals & Other Services



We want to make
your special day
absolutely perfect!

Optional Services

Champagne Toast | \$3.00/person

Corn Hole Set | \$50/set

Portable Bar (includes one bartender) | \$400

Facility Usage beyond 6 hours | \$250/hour

Passed Hors D'oeuvres | \$100 per server

Chair Covers with choice of colored sash | \$200 set up fee & \$5.75/chair

Linen Upgrades

Floor Length Linens | \$16.00 each
white, ivory, or black

Cocktail Table Linens | \$14.00 each
white, ivory, or black

Colored Napkins | \$0.75 each

Centerpieces

Wood Rounds | \$5.00 each

Mirrored Tiles | Large \$3.00 each

Vases (various sizes) | \$4.00 each

Votives | \$5.00 each

Small \$2.00 each

AV Equipment

Projector | \$50.00

Microphone | \$10.00

Podium | \$20.00

Screen | \$20.00

PA System | \$50.00

Easels | \$5.00 each



What your *Wedding Day* will look like

- 8:00 am** Banquet Room available for set-up
- 4:30 pm** Entire club house is available for set up
- 5:30 pm** Wedding ceremony begins
- 6:00 pm** Bar service begins
- 6:00 pm** Cocktail hour with appetizers (optional) while the bridal party is out on the course for photos
- 6:50 pm** Guests are seated for dinner
- 7:00 pm** Grand entrance of the wedding party
- 7:05 pm** Traditional cake cutting by couple, if desired
- 7:10 pm** Champagne toast and/or Blessing
- 7:20 pm** Buffet opens, generally stays open until 8:00 pm
- 10:00 pm** Late Night Snack is served (optional)
- 11:00 pm** Bar service ends. DJ to announce last call at 10:45
- 12:00 pm** Reception ends

Ready to reserve your date?

To reserve your date, a signed contract along with a non-refundable \$2,000 deposit is due. The contract serves as a guarantee to meet your contract minimum. You do not have to decide on the details for your party, we will work together along with your wedding planner, family, and friends, to create the event that you are looking for. We are flexible, by signing your contract you are only committing to spending the established minimum, at least the contract minimum on the contracted date. Payments can be made in the form of check, cash, money order, or cashier's check. Credit card payments incur an additional 3% service fee on the amount charged. Subsequent payments are due 6 months prior and 10 days prior to your wedding date

*Minimums, and the corresponding facility fee of \$4,500 (May-October) vary depending on the year, month, and day of the week