

WE MAKE YOUR

*Dream Wedding*

COME TRUE



SILVER LAKE  
COUNTRY CLUB



Congratulations on your engagement and thank you for considering Silver Lake Country Club for your wedding venue! It is our pleasure to assist you throughout the planning process and we appreciate the opportunity to serve you on your special day.

We pride ourselves in offering the very best in customer service and work with you on every detail of your big day. We will assist you in working with any of your vendors on your special day. You can count on our event professionals to plan every detail and coordinate everything for you the day of your wedding, while you sit back and enjoy your wedding along with the rest of your guests.

The astounding view of the golf course engulfs the room while you dine elegantly in our Ballroom. Silver Lake only hosts one wedding per day, so you have the ultimate flexibility in planning the schedule of your big day. Let us take care of your event so that your only task for the day is to enjoy the company of your family and friends.

We encourage you to let us know if you have any questions or if there is any information that we can provide that would help you as you plan all of the details for your wedding day. We also invite you to visit our social media pages, Facebook, Instagram, the Knot and Wedding Wire to see photographs of weddings we've hosted and to read reviews from our past couples.

Happy planning!

Best,

**The Private Events Team**

Silver Lake Country Club

330.689.7402

**Each and every reception hosted at Silver Lake Country Club receives personalized service and outstanding food and beverage, along with a number of services and complimentary amenities, including:**

- Setup & breakdown of the wedding event space
- Complimentary menu tasting for 4 people
- Included beverage station with water, iced tea, coffee and hot tea
- Ballroom with gorgeous course views and space for 180 guests
- Setup access throughout the entire wedding day\*
- (6) hours of reception time (more time available for an additional fee)
- Tile dance floor
- Table linens in white or ivory
- Napkins in your custom color choice & fold
- Mirror tile & votive candles for tabletop decorations
- China, glassware & silverware
- Access to golf course for bridal portraits or engagement photos\*
- Access to outdoor golf course ceremony for additional fee
- Private country club

Just think, you can spend your wedding day cherishing the special moments and let Silver Lake Country Club take care of all of the other details.

*\*Ask your Private Events Director for more information*

**Additional Enhancements:**

- Chair Covers
- Chiavari Chairs
- Satin Napkins
- Satin Table Runners
- Indoor Ceremony
- Outdoor Ceremony
- Bridal Suite
- Groom's Room



# BUFFET PACKAGE

**\$52.00 PER PERSON**

## **HORS D'OEUVRES**

International Cheese and Cracker Display &  
Two Passed Hors d'oeuvres of Your Choice:

Bacon Wrapped Water Chestnuts  
Sweet and Sour or Swedish Meatballs  
Mini Crab Cakes with Remoulade Sauce  
Pork Potstickers with Ponzu Dipping Sauce  
Tempura Chicken with Orange Marmalade Sauce  
Italian Sausage or Boursin Cheese Stuffed Mushrooms

## **STARTER**

Mixed Greens, Feta Cheese, Pecans and Dried Cranberries  
Served with our House Made White French Dressing  
and Freshly Baked Rolls and Butter

## **ENTRÉES**

Choose Two Meats:

Grilled Mahi-Mahi with a Pineapple Chutney  
Chicken Francaise with a Lemon Garlic Sauce  
Signature Pecan Chicken with Dijon-Maple Sauce  
Baked Salmon Filets with a Citrus Herb Vinaigrette  
Roasted Salmon with Tomato, Onion and Caper Relish  
Herb Crusted Pork Loin with a Mushroom Demi Glaze  
Pasta with Vodka Sauce, Grilled Chicken and Garlic Mushrooms  
Chef Carved Prime Rib of Beef with Horseradish Cream Sauce (\$18 Extra Per Person)

Choose One Starch:

Herb Roasted Yukon Potatoes  
Smashed Potatoes with Cheddar and Bacon  
Mashed Potatoes with Chives and Sour Cream  
Pasta Pomodoro

Choose One Fresh Vegetable:

Broccoli  
Green Beans  
Asparagus

*\* Special Request Meals, such as Vegetarian, Vegan, Gluten Free and Children are available upon request.*

# PLATED PACKAGE

**\$54.00 PER PERSON**

## **HORS D'OEUVRES**

International Cheese and Cracker Display &  
Two Passed Hors d'oeuvres of Your Choice:

Bacon Wrapped Water Chestnuts  
Sweet and Sour or Swedish Meatballs  
Mini Crab Cakes with Remoulade Sauce  
Pork Potstickers with Ponzu Dipping Sauce  
Tempura Chicken with Orange Marmalade Sauce  
Italian Sausage or Boursin Cheese Stuffed Mushrooms

## **STARTER**

Mixed Greens, Feta Cheese, Pecans and Dried Cranberries Served  
with our House Made White French Dressing  
and Freshly Baked Rolls and Butter

## **ENTRÉES**

Choose Two Meats:

Pecan Chicken with Maple Dijon Glaze  
Grilled Top Sirloin with a Bordelaise Sauce  
Roasted Pork Tenderloin with a Pan Gravy  
Spinach and Mushroom Stuffed Chicken Breast with a Boursin Cream Sauce  
Roasted Salmon Topped with Herbed Roma Tomato, Olive and Capers Relish & Lemon  
Almond Crusted Halibut with a Lemon Beurre Blanc (\$13 Extra Per Person)  
Grilled Filet Mignon with a Mushroom Demi-Glaze (\$17 Extra Per Person)

Choose One Starch:

Herb Roasted Yukon Potatoes  
Smashed Potatoes w/ Cheddar & Bacon  
Mashed Potatoes with Chives & Sour Cream  
Parmesan Risotto

Choose One Fresh Vegetable:

Broccoli  
Green Beans  
Asparagus

*\* Special Request Meals, such as Vegetarian, Vegan, Gluten Free and Children are available upon request.*

# LATE NIGHT SNACKS

## **BUILD YOUR OWN SLIDERS AND FRIES | \$16.00 PER PERSON**

Fresh Cut Style Fries

Burger Sliders with Grilled Onions, American Cheese, Shredded Lettuce, Tomato, House Sriracha Ketchup, Malt Vinegar, Roasted Garlic Aioli, Whole Grain Mustard

## **MACARONI AND CHEESE STATION | \$17.00 PER PERSON**

Classic Mac and Cheese with Penne Pasta and Cheddar Cheese Sauce

Italian Mac and Cheese with Bow Tie Pasta and Parmesan Alfredo Sauce, Chopped Bacon, Garlic Confit, Blue Cheese Crumbles, Scallions, Chives, Parmesan Cheese and Herb Oil

## **ASSORTED PIZZAS | \$19.00 PER PERSON**

House-made Pizza with Assorted Toppings

## **MINI SWEETS DISPLAY | \$11.00 PER PERSON**

Mini Cheesecakes, Brownie Bites, Cream Puffs and Chocolate Dipped Fruits

## **GOURMET DESSERT DISPLAY | \$10.00 PER PERSON**

Chef's Selection of Assorted Pies, Cakes and Cookies

## **CHOCOLATE COVERED STRAWBERRIES | \$22.00 PER DOZEN**

## **ASSORTED COOKIE DISPLAY | \$19.00 PER DOZEN**

# OPEN BAR PACKAGES

## HOUSE BRAND LIQUOR

House Brand (Conciere) Vodka, Gin, Bourbon, Whiskey, Scotch, Rum and Tequila  
Wine: House Chardonnay, Pinot Grigio, Cabernet & Merlot  
Beer: Your Choice of Two  
Assorted Soft Drinks

**4 Hours: \$27.00 per person | 5 Hours: \$31.00 per person | 6 Hours: \$37.00 per person**

## CALL BRAND LIQUOR

Smirnoff Vodka, Beefeaters' Gin, Jim Beam Bourbon, Grant's Scotch, Canadian Club Whiskey, Bacardi Silver Rum, Sauza Blanco Tequila  
Wine: House Chardonnay, Pinot Grigio, Cabernet & Merlot  
Beer: Your Choice of Three  
Assorted Soft Drinks

**4 Hours: \$31.00 per person | 5 Hours: \$36.00 per person | 6 Hours: \$42.00 per person**

## TOP SHELF LIQUOR

Tito's Vodka, Flavored Absolut Vodkas, Tanqueray Gin, Maker's Mark Bourbon, Dewar's Scotch, Jack Daniel's Whiskey, Captain Morgan Spiced Rum, Bacardi Silver Rum, Jose Cuervo Tequila, Courvoisier vs Cognac, Bailey's, Chambord, DiSaronno, Grand Marnier and Kahlua  
Wine: House Chardonnay, Pinot Grigio, Cabernet & Merlot  
Beer: Your Choice of Four  
Assorted Soft Drinks

**4 Hours: \$35.00 per person | 5 Hours: \$41.00 per person | 6 Hours: \$47.00 per person**

## SUPER PREMIUM LIQUOR

Grey Goose Vodka, Assorted Grey Goose Flavored Vodkas, Bombay Sapphire Gin, Gentlemen Jack Bourbon, Johnnie Walker Black Scotch, Crown Royal, Captain Morgan Spiced Rum, Bacardi Silver Rum, Patron Silver Tequila, Hennessy Vs Cognac, Bailey's, Chambord, DiSaronno, Grand Marnier and Kahlua  
Wine: House Chardonnay, Pinot Grigio, Cabernet & Merlot  
Beer: Your Choice of Four  
Assorted Soft Drinks

**4 Hours: \$41.00 per person | 5 Hours: \$47.00 per person | 6 Hours: \$53.00 per person**

**Beer Choices: Coors Light, Miller Lite, Heineken, Blue Moon, Corona Extra, Founder's All Day IPA, New Belgium Fat Tire and White Claw**

**Champagne Toast: \$6 per person**

# ADDITIONAL INFORMATION

The following information will help in your planning and answer some questions regarding Silver Lake Country Club. We look forward to the opportunity of serving you and welcome you to our Club!

## **FOOD AND BEVERAGE**

All food and beverage is to be provided by Silver Lake Country Club and must be consumed on the premises. The prices listed are subject to proportionate increases to meet increased cost of supplies or operation at the time of your event. Guaranteed prices can be confirmed ninety (90) days in advance of your party. A 22% service charge and 6.75% Summit County sales tax will be added to the cost of all food, beverage, and specialty rental charges.

NO FOOD AND BEVERAGE OF ANY KIND IS PERMITTED ON THE PREMISES with the following exception for wedding cakes and pre-plattered wedding cookies. All other food and beverage, including any alcoholic beverages MUST be provided by Silver Lake Country Club. No food and beverages, except remaining wedding cake/cookies, are permitted to be boxed up and taken home on the evening of your event.

## **FACILITY FEES**

All events require a food and beverage minimum spend. A facility fee may apply if the food and beverage minimum is not met. Ask your Private Events Director for more details.

## **OUTSIDE VENDORS/SPECIAL RENTALS**

Clients are permitted to use any outside vendor of their choice for: Cakes/Cookies, DJ/Band, Photography and Florist/Decor. Clients are not permitted to bring in their own tables, chairs and top of the table items (glassware, flatware, and china). If you are interested in adding any of these items to your event, we can arrange this for you.

## **DEPOSIT AND CONTRACTS**

When scheduling an event, a signed contract and a 25% deposit is required to secure the room reservation and is non-refundable. This deposit will be applied toward the event. The date of your event is NOT guaranteed until Silver Lake receives a deposit and signed contract. Deposit payable through CardX payment portal only. You will receive a link to sign up with your debit/credit card. This will be kept on file for all your event payments. We will not be able to accept any other form of payment.

## **LIABILITY**

Silver Lake Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent.