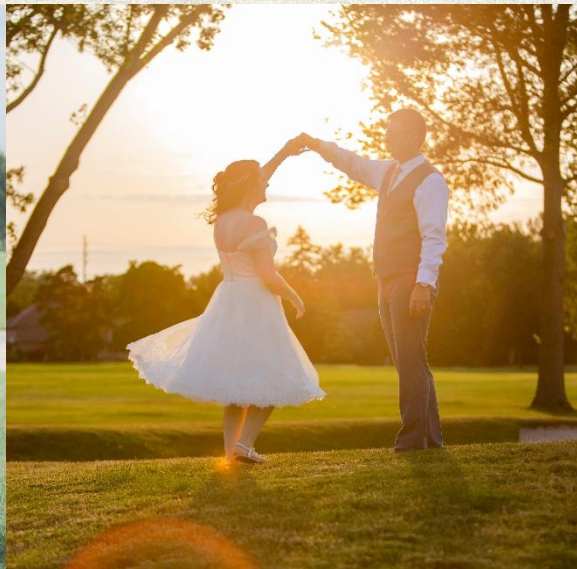


# *Lakewood Country Club*

## WEDDING PACKAGES

2023/2024



**LAKWOOD COUNTRY CLUB**  
2613 Bradley Road, Westlake, OH 44145  
(440) 871 -0400



# *- Policies & Guidelines -*

## **DECORUM & DRESS CODE**

*The Host will be responsible for the conduct and decorum of their guests and sub-contractors. Proper attire is required in all areas of the Club. Shirts shall be tucked in at all times, with the exception of button down shirts designed to be worn outside of pants. No hats (Gentlemen Only), torn or ripped jeans, low rise jeans, tank tops, swimming attire, or fitness clothing (yoga pants) are permitted in the Clubhouse, and footwear must be worn at all times. Jeans are never allowed on the golf course or practice range.*

## **DEPOSITS AND BILLING**

*The Club requires a \$2,500.00 deposit (the "Deposit") to hold the Event Date. This Deposit will be held for 5 days after the Event. It will be returned to the Host when the Club determines that there was no Damage to the Club or Additional Charges in connection with the Event. The Club requires that a payment of \$2,500.00 be made towards the final Event bill 90 days prior to the Event. The Club requires the Event bill to be paid in full on the Monday prior to the Event. Any additional guests added onto the Event will be charged as an Additional Charge, and payment is due upon receipt.*

## **CANCELLATION POLICY**

*Any cancellation within one year of the Event Date will result in forfeiture of the deposit. Any cancellation within 90 days of the Event Date will result in the Host's forfeiture of both the Deposit and the \$2,500.00 payment that was to be applied to the final Event bill. Cancellations made within one week of the event may be charged in full.*

## **GUARANTEES**

*The guaranteed number of guests is required 10 business days prior to the Event Date. If a final count is not given, the last estimate given to the Club will be considered as the final guarantee. Actual number served over the guarantee must be approved by the Club and will be billed as an additional charge.*

## **FOOD & ALCOHOL POLICY**

*Lakewood Country Club must prepare all food and beverages to be consumed on the premises with the exception of special occasion cakes and pastries. For weddings and large functions, menu selections should be made and called in to the Catering office no later than one month in advance. Final food selections must be given to the Club two weeks prior to the Event. Food Safety Regulations prohibit the Club from allowing guests to take home extra food and beverages.*

*Employees of Lakewood Country Club will not serve alcohol to anyone under the age of twenty-one or anyone who appears intoxicated. All alcoholic beverages must be provided by the Club.*

## **SALES TAX AND SERVICE CHARGE**

*All food and beverage services are subject to a 22% service charge and applicable sales tax. Sales tax is applied to all contracted services and setup fees. These fees are included in all wedding package and enhancement pricing.*

## **DAMAGES & DECORATIONS**

*The Host agrees to be responsible for any damage to the Club as a result of the Event. The Club reserves the right to charge the Host an appropriate cleaning and/or repair fee if the condition of the Area for the Event requires cleaning and/or repair, including but not limited to, any loss of revenue associated with repairing the damage.*

*Decorations involving the use of tacks, nails, paint, staples, adhesive tape or any other means, which could deface and/or damage the Club property, will not be permitted. Due to safety concerns, rice, confetti, birdseed, glitter, pyrotechnics are not permitted on the premises. Flower petals are allowed. Failure to adhere to this policy will result in an additional clean-up charge of \$500.00. The Club will not be held responsible for any articles left after the function.*

## **ENTERTAINMENT & TRANSPORTATION**

*For Events that include entertainment, discretion is advised with respect to loud music that may be objectionable to other Club guests/neighbors. Club Management reserves the right to request entertainers to reduce their volume should the noise level be objectionable. Any live music (DJ or band) must end by 11:00pm. Limousines and busses must be parked in areas designated by the valet. Drivers are required to stay with their vehicles.*

## **OUTSIDE VENDORS AND DELIVERIES**

*We are happy to work with your choice of vendors. Any special arrival, deliveries, and setup requirements for your vendors must be coordinated in advance with the Event Coordinator. Alcoholic beverage service is not permitted for entertainers, photographers, and other outside vendors, this should be relayed to them prior to arriving.*

## **PARKING/VALET SERVICE**

*Valet service is available for all guests and included in your wedding package.*

## **COAT ROOM**

*A coat room is available at the Clubhouse main entrance. Should you wish to provide a coat check service to your guests, you may do so for a fee of \$50 per attendant.*

## **MISCELLANEOUS**

*Members and guests of the Club are responsible for any loss or damage incurred by their guests whilst on Club premises. The Club prohibits smoking/vaping of any kind in any building, therefore guests at the Event may only smoke outside and twenty-five feet from any entrance or in designated areas.*

# - *Wedding Packages* -

## Packages Include:

On-Site Wedding Coordinator

Floor Length Linens  
(*Linens in White, Black, or Ivory*)

White, Black or Ivory Linen Napkins

Butler Passed Hors d'Oeuvres

Wedding Cake Cutting and Plating

Coffee & Tea Service or Station

Dance Floor

Ample Complimentary Self-Parking

Valet Parking

Service Charge & Tax

# *- Platinum Dinner Package -*

*\$100 Per Person*

## **Hors d'Oeuvres**

Selection of up to three from any Hors d'Oeuvres List  
*(Total of Four Pieces Per Person)*

## **Salads**

*(Please Select One)*

All Salads Are Served with Rolls and Butter

### **Summer Berry Salad**

*Mixed Greens, Seasonal Berries, Candied Pecans, Berry Vinaigrette*

### **House Salad**

*Mixed Greens, Tomato, Cucumber, Monterey Jack Cheese, Croutons  
with Choice of Two Dressings*

### **Traditional Caesar Salad**

*Crisp Romaine, Pecorino, Romano, Croutons, with Classic Caesar Dressing*

### **LCC Chopped Salad**

*Chopped Romaine, Monterey Jack Cheese, Apple Cider Bacon, Tomato, Roasted Corn Salsa  
with Chipotle Ranch Dressing*

## **Entrees**

*(Choice of Three)*

All Entrees Include Your Choice of One Starch and One Vegetable

### **8oz. Filet Mignon**

*Center Cut with Cabernet Demi-Glace*

### **12oz. New York Strip Steak**

*Rosemary Demi-Glace*

### **6oz. Sea Bass**

*Lemon Tarragon Beurre Blanc*

### **Prosciutto Stuffed Chicken**

*Mushroom Cream Sauce*

### **4oz. Filet Mignon & 5oz. Norwegian Salmon**

*Demi-Glace & Lemon Beurre Blanc*

### **4oz. Filet Mignon & Lobster Tail**

*Demi-Glace*



# *- Gold Dinner Package -*

*\$80 Per Person*

## **Hors d'Oeuvres**

Selection of up to three from the Silver and Gold Hors d'Oeuvres List  
*(Total of Four Pieces Per Person)*

## **Salads**

*(Please Select One)*

All Salads Are Served with Rolls and Butter

### **House Salad**

*Mixed Greens, Tomato, Cucumber, Monterey Jack Cheese, Croutons  
with Choice of Two Dressings*

### **Traditional Caesar Salad**

*Crisp Romaine, Pecorino, Romano, Croutons, with Classic Caesar Dressing*

### **LCC Chopped Salad**

*Chopped Romaine, Monterey Jack Cheese, Apple Cider Bacon, Tomato, Roasted Corn Salsa  
with Chipotle Ranch Dressing*

## **Entrees**

*(Choice of Three)*

All Entrees Include Your Choice of One Starch and One Vegetable

### **6oz. Filet Mignon**

*Center Cut with Cabernet Demi-Glace*

### **Home-Style Braised Short Rib**

*Demi-Glace*

### **Prosciutto Stuffed Chicken**

*Mushroom Cream Sauce*

### **Pan-Seared Halibut**

*Pimento Coulis*

### **Lake Erie Walleye**

*Roasted Red Pepper Coulis*

## **Enhancements**

**4oz. Filet Mignon & 5oz. Norwegian Salmon \$10**

*Demi-Glace & Lemon Beurre Blanc*

**4oz. Filet Mignon & Lobster Tail \$10**

*Demi-Glace*

# *- Silver Dinner Package -*

**\$70 Per Person**

## **Hors d'Oeuvres**

Selection of up to three from the Silver and Gold Hors d'Oeuvres List  
(Total of Four Pieces Per Person)

## **Salads**

(Please Select One)

All Salads Are Served with Rolls and Butter

### **House Salad**

*Mixed Greens, Tomato, Cucumber, Monterey Jack Cheese, Croutons  
with Choice of Two Dressings*

### **Traditional Caesar Salad**

*Crisp Romaine, Pecorino, Romano, Croutons, Classic Caesar Dressing*

## **Entrees**

(Choice of Three)

All Entrees Include Your Choice of One Starch and One Vegetable

### **5oz. Filet Mignon**

*Center Cut with Cabernet Demi-Glace*

### **Home-Style Braised Short Rib**

*Demi-Glace*

### **Chicken Coq Au Vin**

*Braised Thighs, Wild Mushroom, Bacon, Pearl Onion Stew*

### **Chicken Piccata**

*Chardonnay, Lemon, Caper Butter*

### **Norwegian Salmon**

*Roasted Salmon, Lemon Beurre Blanc*

### **Shrimp Linguini**

*Shrimp, Zucchini, Squash, Spinach, Garlic Butter*

### **Roasted Cauliflower Steak**

*Parmesan Crusted, Horseradish Cream*

### **Wild Mushroom Ravioli**

*Vegetable Ragout and Truffle Cream*

## *- Silver & Gold Hors D'Oeuvres -*

### **Grilled Bruschetta**

*Roma Tomatoes, Basil, Garlic, and  
Shaved Reggiano*

### **Prosciutto Wrapped Melon**

*Balsamic Glaze*

### **Tomato Mozzarella Skewers**

*Fresh Basil and Balsamic Glaze*

### **LCC Crostini**

*Warm Brie, Guacamole, and Herb  
Tomato*

### **Hummus Cucumber Round**

*Tapenade*

### **Sausage Stuffed Mushrooms**

### **Cuban Spring Rolls**

*Cilantro Chimichurri*

### **Vegetable Spring Rolls**

*Sweet Chili Dipping Sauce*

### **Cream Cheese & Garlic Stuffed Mushrooms**

### **Asian Pork Potstickers**

*Teriyaki Glaze*

### **Pepper Jack Chicken Meatballs**

### **Mini Grilled Reubens**

### **Bacon Wrapped Water Chestnuts**

*BBQ Sauce*

## *- Platinum Hors D'Oeuvres -*

### **Cold Hors d'Oeuvres**

### **Chilled Jumbo Shrimp**

*Cocktail Sauce*

### **Salmon Mousseline Filo Cups**

*Herb Cream Cheese, Chives and  
Pastrami Smoked Salmon*

### **Tuna Wonton**

*Seared Tuna, Wakame, and Wonton  
with Soy Glaze and Wasabi Aioli*

### **Strawberry Crostini**

*French Baguette, Sliced Strawberries,  
Goat Cheese, Fresh Mint and Blueberry  
Balsamic Reduction*

### **Hot Hors d'Oeuvres**

### **Bacon Wrapped Tenderloin Tips**

*Brown Sugar and Mustard Marinade*

### **Mini Crab Cakes**

*Yum-Yum Sauce*

### **Crab Stuffed Mushrooms**

### **Bacon Wrapped Sea Scallops**

*BBQ Sauce*

### **Peach Brisket Satay**

*Smoked Brisket, Peach Glaze,  
Pickled Jalapeño*

### **Mini Beef Wellingtons**

## - Side Selections -

### Vegetables

Asparagus  
California Medley  
Roasted Heirloom Carrots  
Broccoli  
Green Beans & Red Pepper  
Zucchini & Yellow Squash

### Starches

Thyme Roasted Yukon Gold Potatoes  
Rosemary Roasted Redskin Potatoes  
Garlic Mashed Potatoes  
Rice Pilaf  
Parmesan Risotto

## - Culinary Enhancements -

*All food must be ordered in advance with counts on the same day as the final guarantee.  
All prices listed are priced per person and include service charge and sales tax.*

## - Cocktail Hour Displays -

**Garden Fresh Crudités - \$6**  
*Served with Ranch Dressing*

**Domestic & Imported Cheese Display - \$8**  
*Served with Crackers*

**Charcuterie Display - \$16**  
*Served with Crackers*

**Seasonal Fresh Fruit Display - \$8**

**Assorted Sushi - \$19**  
*Served with Wasabi, Shaved Ginger, and Soy Sauce*



## *- Desserts -*

### **Assorted Pastry Display - \$12**

*Assorted Seasonal Miniature Pastries*

### **Assorted Cookies & Brownies - \$7**

### **Sundae Bar - \$12**

*Choice of Two Ice Cream Flavors: Vanilla Bean | Chocolate |  
Strawberry | Pecan Praline | Cookies & Cream*

*Toppings: Chocolate Syrup, Whipped Cream, Peanuts, Sprinkles,  
Strawberry Glaze, Hot Fudge, Caramel, Crumbled Oreos*

## *- Late Night Snacks -*

### **Assorted Flatbread Pizzas - \$11**

*Meat, Cheese and Vegetable*

### **Burger Sliders - \$11**

*Brioche Buns, American Cheese*

### **Chicken Sliders - \$11**

*Choice of Grilled or Fried  
Brioche Buns*

### **Soft Pretzel Bites - \$7**

*Served With Mustard & Beer Cheese Dip*

### **Taco Station - \$20**

*Seasoned Beef, Grilled Chicken, Flour Tortillas, Tortilla Chips, Salsa, Lettuce,  
Pico, Shredded Cheese, Sour Cream*

# - Children's Meal -

(12 and Under)

**\$30 Per Person**

## Package Includes:

Dinner

Soft Drinks

Service Charge & Tax

## Salad/Starter

(Please Select One)

### **House Salad**

*Mixed Greens, Tomato, Cucumber, Monterey Jack Cheese, Croutons  
with Choice of Dressing*

### **Fresh Fruit Cup**

## Entrees

(Choice of One)

### **Chicken Fingers**

*Served with French Fries, Ketchup and Ranch Dipping Sauces*

### **Macaroni & Cheese**

*Cavatappi Pasta*

### **Grilled Cheeseburger**

*American cheese*

*Served with French Fries and Ketchup*

### **Grilled Cheese Sandwich**

*Grilled on White Bread with American cheese*

*Served with French Fries and Ketchup*

### **Meatballs & Pasta**

*Served with Angel Hair and Marinara*

# - Vendor Meals -

**\$25 Per Person**

### **Chefs Choice**

*Please let us know of any dietary restrictions*

# *- Top Shelf Bar Package -*

*\$60 Per Person*

## **Package Includes:**

Four Hour Open Bar

*(\$8 per person for each additional hour added to package)*

Wine Service with Entrée (Choice of One Red and One White)

Service Charge & Tax

## **Liquors**

Tito's Vodka  
Grey Goose Vodka  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Bombay Sapphire Gin  
Tanqueray Gin  
Chivas Regal Scotch

Johnny Walker Black Scotch  
Crown Royal Whisky  
Jameson Irish Whiskey  
Makers Mark  
Bulliet Bourbon  
Casamigos Blanco Tequila

## **House Wines**

*(Choice of Four)*

Cabernet Sauvignon  
Pinot Noir  
Merlot

Chardonnay  
Pinot Grigio  
Riesling

## **Bottled/Canned Beer**

*(Choice of Six)*

Budweiser  
Bud Light  
Michelob Ultra  
Miller Lite  
Heineken  
Heineken 0.0  
Stella

Coors Light  
Great Lakes Dortmunder Gold  
Corona Extra  
Corona Light  
White Claw  
High Noon

## **Draft Beer**

Bud Light  
Greatlakes Dortmunder Gold

Guinness  
Rhinegeist Truth IPA

# *- Premium Bar Package -*

*\$50 Per Person*

## Package Includes:

Four Hour Open Bar

*(\$6 per person for each additional hour added to package)*

Service Charge & Tax

## Liquors

Tito's Vodka  
Absolut Vodka  
Bacardi Silver Rum  
Captain Morgan Rum  
Beefeater Gin

Dewar's Scotch  
Jack Daniel's Whiskey  
Canadian Club Whisky  
Jim Beam Bourbon  
Jose Cuervo Especial Tequila

## House Wines

*(Choice of Four)*

Cabernet Sauvignon  
Pinot Noir  
Merlot

Chardonnay  
Pinot Grigio  
Riesling

## Bottled/Canned Beer

*(Choice of Six)*

Budweiser  
Bud Light  
Michelob Ultra  
Miller Lite  
Heineken  
Heineken 0.0  
Stella

Coors Light  
Great Lakes Dortmunder Gold  
Corona Extra  
Corona Light  
White Claw  
High Noon

## *- Bar Enhancements -*

### Champagne Toast

La Marca Prosecco

\$6/person

(Also adds Champagne to Bar Package)

### Champagne Toast

Veuve Clicquot

\$16/person

(Also adds Champagne to Bar Package)

### Champagne Toast

Moet Chandon

\$24/person

(Also adds Champagne to Bar Package)



## *- Reception Rental Fee -*

MEMBER WEDDING RECEPTION

**\$500**

SPONSORED WEDDING RECEPTION

**\$1,000**

### RENTAL FEE INCLUDES:

Cocktail Hour and Reception Space Includes:  
Main Dining Room, Main Bar & Mixed Lounge, Wine Room, Foyer,  
and Left Side of the Patio

All Cocktail and Reception Equipment and Setup Including:  
Tables, Chairs, Linens, Piano, Dance Floor

Valet Parking

On-Site Wedding Coordinator

## *- Ceremony Rental Fee -*

MEMBER WEDDING CEREMONY

**\$1,000**

SPONSORED WEDDING CEREMONY

**\$2,000**

Outdoor Ceremony Location on Golf Course  
(Indoor Rain Backup Available)

Ceremony Chairs and Setup

On-Site Wedding Ceremony Coordinator

Ready Rooms for Bridal Party & Guests

