

General Information

We invite you to experience the finest in banquet facilities for your special occasion. Capture the ambience with our elegant banquet room overlooking our beautiful private 18 hole golf course. Lakewood is a beautiful site for wedding celebrations, holiday parties, baby showers, birthday & anniversary parties as well as corporate functions, family gatherings and golf outings.

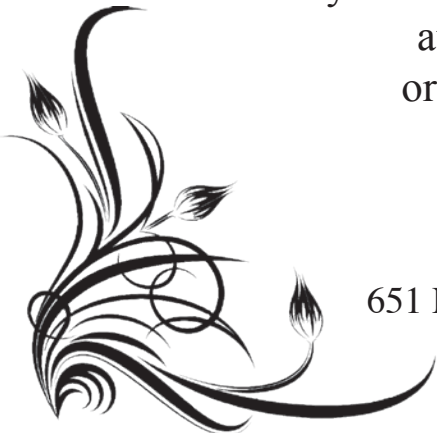
Included with all events:

- Professional attired banquet staff
- Linens in your choice of a variety of color options
- Table centerpieces
- Coffee, tea & water service

Special Information:

- A guaranteed minimum of guests is required no less than 72 hours in advance of your event
- Our consultant can recommend quality entertainment, florists & bakeries
- Audio/Visual equipment available
- Internet available - WiFi
- Our facility accommodates up to 200 people

If you have any questions contact James Wendleton
at 373-2505 ext. 12, james@logc.org
or Samantha King at 373-2505 ext. 33



Lakewood Oaks Golf Club
651 NE St. Andrew's Circle, Lee's Summit MO
*Prices are subject to change and
do not include tax and gratuity*



Room Rental Information

Private Events

- Private Banquet Room Rental Fee \$50.00 Per Hour Per Room
- Lakewood does not allow any outside catering
- The room rental fee includes setup, breakdown, & event linens

Room Rental Fee non-refundable, all dining events are held indoors, Lakewood does not allow any outside catering

Weddings & Receptions

- Wedding Reception Room Rental Fee \$800.00
- Wedding Ceremony and Reception Room Rental \$1,200.00
- The room rental fee includes setup, breakdown & event linens.

Room Rental Fee non-refundable, all dining events are held indoors, Lakewood does not allow any outside catering

Prices & Hours:

- The Room Rental Fee is due upon booking. This fee is non-refundable if the event is canceled.
- The rooms are rented on a 4-hour basis beginning with the arrival of the first guests.
- Functions exceeding 4-hours will be charged \$50.00 per 1/2 hour.

Decorations Available with Room Rental

No Additional Charge

- Square mirror 12-inch x 12-inch
- Clear glass votives
- Glass Hurricane Globes
- Votive candles in white or ivory
- Taper candles in white or ivory \$.25



Breakfast Options

Continental Breakfast - \$7.95 per person

- Sliced Fresh Seasonal Fruit Display
- Assorted Fresh Baked Scones, Danish & Cinnamon Rolls
- Assortment of Jams and Jelly
- Chilled Orange Juice and Apple Juice

The Tee Off Breakfast - \$13.95 per person

- Sliced Fresh Seasonal Fruit Display
- Scrambled Eggs
- Crisp Bacon and Sausage Patties
- Breakfast Potatoes with Bell Peppers and Onion
- Biscuits and Sausage Gravy
- Chilled Orange Juice and Apple Juice

*All Breakfast Selections include coffee,
tea and water service*



Hors d'oeuvres & Carving Station

Carving Station

- \$50.00 Carving Fee
- Baked Ham
- Beef
- Roasted Pork Tenderloin

Please inquire for pricing

Chilled Selections

- Shrimp Cocktail *Please inquire for pricing*
- Cheese display with Fruit & Cracker garnish
\$80/Small \$175/Large
- Seasonal Fresh Fruit Display
\$60/Small \$140 Large
- Vegetable crudités with Ranch Sauce
\$60/Small \$140 Large
- Grilled Pita Chips with Roasted Garlic Pepper Hummus
\$50/Small \$90 Large

Hot Selections

Please inquire for pricing

- Toasted Beef Ravioli with Marinara Sauce
- Tortilla Chips with Spinach & Artichoke Dip
- Vegetable Mini Egg Rolls with Sweet & Sour Sauce
- Crab Rangoon with Sweet & Sour Sauce
- Pulled Pork Sliders
- Meatballs (BBQ, Swedish, Italian)

*\$4.95 per person
Choice of two selections*



Create Your Own Buffet

Create your own buffet includes either a House Salad or Ceaser Salad, Starch and Vegetable Choice and Main Course Option with warm dinner roll

Chicken

- Chicken Cordon Bleu
- Chicken Picatta, Dijon Chicken or Parmesan Chicken
- Champagne Chicken

\$23.95 per person

Pork

- Oven Roasted Pork Loin with Cinnamon Apples
- Rosemary Pork Loin
- Roasted Pork Loin with Mango Chutney

\$23.95 per person

Beef

- Sliced Roast Beef with Au Jus and Horseradish Cream Sauce
- Boneless Braised Beef Short Ribs in Au Jus - Offered Barbeque Style
- Peppered Beef Medallions with Demi Glace

\$23.95 per person

Fish

- Salmon with Pineapple and Sweet & Spicy Chile Sauce
- Citrus Peppered Tilapia
- Sauted Parmesan Tilapia
- Salmon with Champagne Cream Sauce

\$25.95 per person

All Entrée's are served with the Chef's Choice of Vegetable and Starch.

If you have a preference please let us know!

Vegetable Selection

- Buttered Cut Corn
- Green Beans Almondine
- Country Green Beans with Bacon and Onion
- Vegetable Medley
- Glazed Baby Carrots
- Sugar Snap Peas

Starch Selection

- Roasted Mini Red/Purple/Gold Potatoes
- Twice Baked Potatoes
- White Cheddar Mashed Potatoes
- Garlic Buttered Mashed Potatoes
- Rice Pilaf
- Smashed Sweet Potatoes and Yukon Gold Potatoes

Buffet Options

The Hole-in-One Buffet

- Soup Du Jour or House Green Salad
- Sliced Roast Beef
- Your choice of one of the following:
- Dijon Chicken, Chicken Picatta
or Chicken Parmesan
- Chef's Selection of Starch and Vegetables
- Warm rolls and Whipped Butter

\$14.00 Lunch Buffet

\$16.95 Dinner Buffet

Tour of Italy Buffet

- Caesar Salad
- Warm Garlic Breadsticks
- Your Choice of Two:
- Chicken Parmesan
- Chicken Fettuccine Alfredo
- Baked pasta with Italian Sausage & Marinara Sauce
- Spaghetti and Meatballs

\$14.00 Lunch Buffet

\$16.95 Dinner Buffet

The Gourmet

We proudly serve Boars Head Deli Meats

- Assortment of Imported & Domestic Sliced Cheeses
- Condiment & Relish Tray
- Sliced Hoagie & Whole Grain Breads
- Assorted Chips

\$12.95 Lunch Buffet

All-American Grille

- Grilled Hamburgers and All Beef Hot Dogs
- Fresh Buns
- Condiment & Relish Trays
- Assorted Chips

\$12.95 Lunch Buffet

\$14.95 Dinner Buffet

Kansas City Barbeque

- Creamy Cole Slaw
- Potato Salad & Baked Beans
- House Baked Buttermilk Biscuits and Whipped Butter
- Grilled Chicken Breasts
- BBQ Shredded Brisket

\$14.00 Lunch Buffet

\$16.95 Dinner Buffet

South of the Border Buffet

- Ground Beef Crumbles, Grilled Chicken
- Sautéed Bell Peppers & Onions
- Shredded lettuce, diced tomatoes, Salsa, Sour Cream
- Cheddar Cheese, Black Olives & Jalapeños
- Flour Tortillas & Crisp Taco Shells & Chips
- Refried Beans & Spanish Rice
- Guacamole add \$1.00 per person

\$14.00 Lunch Buffet

\$16.00 Dinner Buffet

Soup, Salad & Deli

- Pot of Chef's Soup with Assorted Crackers
- House Green Salad
- Sliced Roast Beef, Turkey Breast, Ham
- Assortment of Imported and Domestic Sliced Cheeses
- Condiment & Relish Tray & White and Wheat Bread

\$12.95 Lunch Buffet

\$14.95 Dinner Buffet

Soup, Salad and Baked Potato

- Pot of Chef's Soup with Assorted Crackers
- House Green Salad
- Baked Potatoes with Sour Cream, Butter, Chives, Onion, Bacon, Cheese and Black Olives

\$12.95 Lunch Buffet

\$14.95 Dinner Buffet

Plated Entrees

*All Lunch entrée's are served with a Small Garden Salad, garlic bread
& your choice of 2 dressings.*

All Dinner entrée's are served with a Garden Salad, dinner roll & your choice of 2 dressings.

	Lunch Entrée	Dinner Entrée
Chicken		
Teriyaki, Piccata, Honey Dijon, Parmesan, Country Fried	\$16.00	\$19.50
Chicken Cordon Bleu	\$16.00	\$19.50
Seafood		
Citrus Peppered Tilapia	\$16.00	\$19.50
Parmesan Sauted Tilapia	\$16.00	\$19.50
Apple wood Smoked Salmon	\$16.00	\$19.50
Champagne Salmon	\$16.00	\$19.50
Pork		
Oven Roasted Pork Tenderloin	\$16.00	\$19.50
Roasted Pork Tenderloin with Mango Chutney	\$16.00	\$19.50
Rosemary Pork Loin	\$16.00	\$19.50
Beef		
Peppered Beef Medallions with Demi-Glace	\$16.00	\$19.50
Sliced Roast Beef with Au Jus & Horseradish Cream Sauce	\$16.00	\$19.50
The Best of Both Worlds		
5ounce Peppered Medallions with Demi-Glace & Three Coconut Shrimp	N/A	\$21.00

All Plated Entrees are priced per person & include Garden Salad, coffee, tea and water.

*All Entrée's are served with the Chef's Choice of Vegetable and Starch.
If you have a preference please let us know!*

Vegetable Selection

- Buttered Cut Corn
- Green Beans Almondine
- Country Green Beans with Bacon and Onion
- Vegetable Medley
- Glazed Baby Carrots
- Sugar Snap Peas

Starch Selection

- Roasted Mini Red/Purple/Gold Potatoes
- Twice Baked Potatoes
- White Cheddar Mashed Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Smashed Sweet Potatoes and Yukon Gold Potatoes

Dessert Options

Scoop of Ice Cream or Rainbow Sherbet with a Cookie
\$2.95 person

New York Style Cheesecake
\$3.95 per person
With Fresh Berries add \$1 per person

Carrot Cake
\$4.95 per person

Key Lime Pie
\$4.95 per person

Caramel Granny Apple Pie
\$4.95 per person

Assorted House Baked Cookies
(Peanut Butter, Chocolate Chunk, White Chocolate Macadamia and/or
Snickers Doodle)
\$1.50 per person - Dozen \$12.00

Chocolate Mousse
\$2.95 per person

Bistro Crème Brûlée
\$4.95 per person

Chocolate Decadence
\$3.95 per person

Dessert Stations
\$75.00 Attendant Fee on all stations
Create Your Own Dessert Buffet
Choose any 3 items from above
for \$4.95 per person



Beverages

Cash Bar

Set up Fee plus Bartender Fee \$75
(Fee will be waived with \$300 in total liquor sales)

Liquor

You can choose from our large assortment of liquors

By the Glass

House Brands \$6 Call Brands \$7 Premium Brands \$8 Super Premium \$9

Wine

Sycamore Lane is our Signature House Brand
White Zinfandel, Chardonnay, Merlot & Cabernet Sauvignon
Glass \$6.00 Bottle (1.5L) \$26

Please ask your Coordinator to see our current wine list for other selections

Champagne

House Brand \$19 per bottle
Cooks \$19 per bottle
(7-10 glasses per bottle for toast)
Tosti Asti Spumante \$23 per bottle

Beer

Keg: Bud Light \$260 Boulevard Wheat \$300
Pony Keg: Bud Light Miller Lite \$150
Bottle: Domestic \$3.50 Import \$4.50

Consumption Bar

Hosted Bar Options Available
Bartender fee is \$50

(Fee will be waived with \$300 in total liquor sales)

Non-Alcoholic Beverages

Soft Drinks by the 20-oz Bottle \$3.50, cans \$1.50
Bottled Water \$2 each Sparkling Water \$4 each
Regular / Decaffeinated Coffee, Hot Tea \$2 per person / \$5 per pitcher
Lemonade / Iced Tea \$2.50 per person / \$8 per pitcher
Non-Alcoholic Specialty Punch \$25.00 (2-gallons)

