

# Welcome to Lakewood Oaks Golf Club

## Weddings

Lakewood Oaks invites you to experience the finest in banquet facilities on your special day.  
Capture the ambience with our elegant banquet room overlooking  
our beautiful private 18 hole golf course.  
Enjoy the exquisite tastes prepared by our culinary professionals.

### Included with all events:

- ◆ Professional banquet staff
- ◆ Our Food & Beverage Management Staff will oversee your function
- ◆ Linens in your choice of colors
- ◆ Table centerpieces
- ◆ Coffee, tea & water

### Special Information:

- ◆ A guaranteed number of guests is required no less than 6 days in advance of your event
- ◆ Our consultant can recommend quality entertainment, florists & bakeries
- ◆ Audio/Visual equipment available
- ◆ Our facility accommodates up to 200 people
- ◆ Custom menus created by the Head Chef Leslie Jones are available upon request
- ◆ If you have any questions please contact Kris Cantrell @ 478-1281 ext. 12 or [kcantrell@logc.org](mailto:kcantrell@logc.org)

**Room Rental Reception Fee \$600.00**

**Room Rental Wedding Ceremony and Reception Fee \$1,000.00**

**(Room Rental Reception Fee non-refundable)**

**(All wedding ceremonies and receptions are held indoors)**

**(The room rental fee includes setup, breakdown, & linens. This is a separate cost from all other charges.)**

### Price & Hours

- ◆ The Room Rental Reception 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.  
(Please coordinate your entertainment to the length of your event at Lakewood Oaks.)
- ◆ Functions exceeding 4-hours will be charged at \$50.00 per 1/2 hour.

### Decorations available at no additional charge

Square mirror 12-inch x 12-inch tiles  
Clear glass votive cups  
12-inch clear hurricane globe  
Brass oil hurricane lamps  
Votive candles in white or ivory  
Taper candles in white or ivory \$.25

Prices are subject to change and do not include tax and gratuity

## **Appetizer Selections**

\$3.95 per item per person

Or

Choice of three (3) Chilled and three (3) Hot Selections - \$19.25 per person  
(1) one Seafood Selection only included in package)

### **Chilled Selections**

Smoked Salmon display

Shrimp Cocktail - Market Price

Cheese display with Fruit & Cracker garnish

Assorted canapés

Seasonal Fresh Fruit Display

Tortilla Chips & Salsa

Vegetable crudités with Ranch Sauce

### **Hot Selections**

Fried Chicken Strips

Toasted Ravioli with Sauce

Tortilla Chips with Spinach Dip

Mini Egg Rolls with Sweet & Sour Sauce

Coconut Shrimp

Crab Rangoon

Mini Quiche

Mini Beef Wellington

Bacon Wrapped Chestnuts

Potstickers

Drummies

Fried Green Beans

Spanakopita

BBQ Meatballs

Swedish Meatballs

Italian Meatballs

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## **Create Your Own Dinner Buffet \$23.95**

Includes garden green salad, rolls, coffee & tea.  
Your choice of (2) two entrée selections, (2) two vegetables and (1) one starch

### **Chicken**

Chicken Florentine  
BBQ Chicken  
Chicken Cordon Bleu  
Roasted Turkey & Gravy  
Chicken Picatta  
Chicken Parmesan  
Chicken Marsala

### **Seafood**

Pineapple Salmon  
Lemon Dill Salmon  
Spicy Citrus Salmon  
Salmon Anges  
Lemon Dill Flounder

### **Pork**

Roasted Pork Loin  
Pulled and/or BBQ Pork  
Fried Pork Tenderloin & Country Gravy

### **Beef**

BBQ Brisket  
Sliced Roast Beef  
Braised Beef  
Boneless Short Ribs

### **Turkey**

Oven Roasted Turkey

### **Vegetable Selections**

Buttered Cut Corn  
Green Beans Amandine  
Squash, Zucchini & Peppers  
Fresh Broccoli Florets  
Fresh Vegetable Medley  
Asparagus  
Glazed Baby Carrots  
Corn of the Cob  
Green Beans with Onion & Bacon

### **Starch Selections**

Au Gratin Potatoes  
Roasted Yukon Potatoes  
Mashed Potatoes  
Garlic Mashed Potatoes  
Twice Baked Potatoes  
Baked Potatoes  
Rice Pilaf  
Wild Rice Pilaf  
Mashed Sweet Potatoes

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## Dinner Buffets

All Dinner Buffets include warm rolls and butter, coffee, tea and water

### The Hole-in-One Dinner Buffet

Soup Du Jour or House Green Salad

The Carving Station

*(Choice of one Carved Item)*

Carved Herb Roasted Turkey or Tender Garlic Rosemary Roast Beef

*Choice of one the following:*

Atlantic Salmon with Herb Dill Sauce

or

Chicken Marsala, Chicken Picatta or Chicken Parmesan

Chef's Selection of Starch and Vegetables

\$20.95 per person

### Traditional Kansas City Barbeque Buffet

House Green Salad

Choice of two (2) Salad Dressings

Creamy Cole Slaw

Potato Salad

Baked Beans

Choice of Two BBQ Meats:

Sliced Brisket ~ Pulled Pork ~ Grilled Chicken Breasts ~ BBQ Brisket

House Baked Cornbread Muffins and Biscuits

Served with Whipped Honey Butter

Two Meats \$20.95 pp

Three Meats \$24.95 pp

### On the Border Buffet

Ground Beef Crumbles, Grilled Chicken

Sautéed Peppers & Onions

Shredded lettuce, diced tomatoes, Salsa,

Guacamole, Sour Cream

Cheddar Cheese

Flour Tortillas & Crisp Taco Shells

Black Beans or Refried Beans

Spanish Rice

\$19.95 per person

### Classic Italian Buffet

Caesar Salad with Homemade Croutons

Warm Garlic Breadsticks

Choice of Two Entrées

Chicken Parmesan

Chicken Fettuccine Alfredo

Pasta Primavera with Marinara

Spaghetti and Meatballs

Baked Ziti with Italian Sausage Coins

\$19.95 per person

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## **Carving Stations**

\$75.00 Chef Attendant Fee

A 4oz portion served with silver dollar rolls & condiments, carved to order by our culinary staff.

### **Roast Prime Rib with Au Jus Sauce**

Served with Horseradish Crème

\$8.95 per person

### **Peppercorn Encrusted Beef Tenderloin**

Cabernet Demi Glace

\$10.95 per person

### **Top Round of Beef**

Horseradish Sauce

\$4.95 per person

### **Roasted Turkey Breast**

Rich Homemade Gravy

\$4.95 per person

### **Apple Marinated Pork Loin**

Spiced Cinnamon Apples

\$5.95 per person

### **Maple Glazed Ham**

Dijon Mustard & Mayonnaise

\$4.95 per person

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## **Plated Dinner Selections**

Entrees are priced per person and include Green Garden Salad, rolls, coffee and tea.  
Your choice of (1) one entrée, vegetables and a starch.

### **Chicken**

Chicken Cordon Bleu	16.50
Grilled Chicken with your choice of sauce (Teriyaki, Piccata, Honey Dijon, Parmesan, Marsala, Florentine)	16.50

### **Seafood**

Salmon Filet with your choice of sauce (Agnes, Pineapple, Spicy Citrus, Lemon Dill)	18.95
Lemon Dill Stuffed Flounder	19.95

### **Pork**

Roasted Pork Loin with Cinnamon Apples	16.95
Fried Pork Tenderloin with Country Gravy	16.95
Grilled Ham Steak with Pineapple Sauce	15.75

### **Beef**

KC Strip - 12-ounce - Prepared Medium	
Prime Rib - 12-ounce - Prepared Medium	
Beef Tenderloin - 6-ounce or 8-ounce - Prepared Medium	
Market Price	

### **The Best of Both Worlds**

5-ounce Filet Mignon & 6-ounce Chicken Breast with your choice of sauce (Teriyaki, Piccata, Honey Dijon, Parmesan, Marsala, Florentine)	25.95
or	
5-ounce Filet Mignon & 4-ounce Salmon with your choice of sauce (Agnes, Pineapple, Spicy Citrus, Lemon Dill)	28.95

### **Vegetable Selections**

Buttered Cut Corn
Green Beans Amandine
Squash, Zucchini & Peppers
Fresh Broccoli Florets
Fresh Vegetable Medley
Asparagus
Glazed Baby Carrots
Corn of the Cob
Green Beans with Onion & Bacon

### **Starch Selections**

Au Gratin Potatoes
Roasted Yukon Potatoes
Mashed Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Baked Potatoes
Rice Pilaf
Wild Rice Pilaf
Mashed Sweet Potatoes

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## Create Your Own Beverage Service

### Cash Bar

Set up Fee plus Bartender Fee \$75  
*(Fee will be waived with \$250 in total liquor sales)*

### Liquor

You can choose from our large assortment of liquors

#### By the Glass

House Brands \$5      Call Brands \$6      Premium Brands \$7      Super Premium \$8

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

### Beer

Keg: Bud Light \$260      Boulevard Wheat \$300  
Domestic Bottle \$3.50      Import Bottle \$4.50

### Consumption Bar

*Hosted Bar Options Available*  
*Bartender fee is \$50*  
*(Fee will be waived with \$250 in total liquor sales)*

### Non-Alcoholic Beverages

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

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