

# your planning guide

To help you make this occasion a truly memorable one, we have created this planning guide to assure that every detail of your event is fulfilled and all your questions are answered.

After you have chosen Lawrence Park Golf Club for your special day, it will be necessary for you to send the applicable room charge to secure your reservation with us. Room charges are non-refundable and do not apply toward the estimated cost of your affair. Room charges are as follows: \$200 will secure the entire ballroom and \$100 for one half of the room. Many different configurations will allow us to customize our ballroom to fit your needs and to accommodate parties ranging from 30 to 200 guests.

The following pages are samples of our most requested menu items and estimated cost; however, our staff is exceptionally talented and we will do everything possible to fulfill any special request. We believe that your event should be a reflection of your personal taste and style.

For table service functions, to ensure food quality and speed of service, please limit your selections to three entrée choices. We ask that you provide place cards to identify the particular entrée selected by each guest in advance.

All prices are subject to change until all arrangements are confirmed. A service charge of 20% and sales tax of 6% will be applied to all applicable food and beverage items. A beverage charge of \$2 per person will be applicable to all events. Also, a \$1 per person charge will be applied for linen costs; this includes table cloths, napkins and all necessary table linens and skirting. Final charges will be based on the guaranteed number of guests that you provide, 7 days before the event, or on the actual number of attendees if greater than the guaranteed number.

A tasting may be scheduled to experience our menu options to ensure your happiness in selections. We can accommodate up to five individuals with a \$100 tasting fee. A six sample wine tasting of our house wines is also available for \$10 a person at the time of the tasting.

Lawrence Park Golf Club will provide all of your food and beverage needs. No food or alcoholic beverages may be brought on to club property for any reason. We reserve the right to refuse or discontinue alcoholic beverage service to any person or group due to liability and guest safety. The use of glitter, confetti and open flames are prohibited. Any expenses, fees or charges incurred by the club in connection with the guest's event will be the responsibility of the guest and charged accordingly.

Thank you for considering our facility for your upcoming event. Our experienced, qualified staff can assist you with every step of planning your event. We look forward to making your special day memorable, elegant and stress free.

# amenities and services

We will be delighted to assist you with every step of planning your event  
Let us customize a package to fit all of your needs

## complimentary services

Buffets displayed in an artistic style

Stylish centerpieces

We will cut and serve all cakes

Coordinate florist, entertainment, cakes and decorations

## additional services

Professional presentation of your cookies	\$75
Assembly of chair covers and sashes	\$1/chair
Staging area for your bridal party*	\$100
Valet Parking	\$200
Ceremony at the Waterfall	\$300

## desserts

Ice Cream your choice of Vanilla, Chocolate or Rainbow Sherbet	\$2
Ice Cream Sundae Bar create your own with all the toppings	\$4
Assorted Cookies & Brownies	\$3
Dessert Buffet a delicious assortment of incredible gourmet desserts	\$4/\$5.5
Flowing Chocolate Fountain accompanied by a variety of sweets to dip	\$350
Gourmet Coffee Bar: a unique addition to any event	
Dazzle your guests with a variety of syrups, creamers and toppings	\$3

\*Please note this service is required if choosing to have your ceremony at our facility

# hor d'oeuvres

50 Swedish Meatballs	\$50
50 Italian Meatballs	\$50
50 Water Chestnut Rumake	\$45
50 Scallop Rumake	\$120
50 Shrimp Rumake	\$95
50 Seafood Stuffed Mushrooms	\$75
50 Italian Sausage Stuffed Mushrooms	\$75
50 Chicken Satays with Dipping Sauces	\$75
50 Raspberry Chipotle Pork Satays	\$75
50 Asian Beef Satays	\$120
50 Mini Crab Cakes with remoulade	\$95
100 Assorted Canapés	\$75
100 Mini Quiche	\$125
100 Coconut Shrimp with tangy orange marmalade sauce	\$145
100 Raspberry Brie Phyllo Puffs	\$205
Raspberry Baked Brie Wheel with toasted pecans in puff pastry (Serves 25 people)	\$60
Blackened Salmon served with capers, hard-boiled egg, red onion, cucumber dill sauce & crostini	Market Price

Prices do not reflect sales tax or service charge

# hor d'oeuvres

prices per person

Roasted Garlic Hummus served with pita wedges	\$2
Bruschetta served warm atop Italian bread	\$2
Cheese Baton served on crostini	\$2
Fresh Vegetables served with ranch dip	\$2
Fruit Ensemble served with raspberry amaretto sauce	\$2.5
Assorted Cheeses and Meats served with crackers	\$3
Imported Gourmet Cheeses served with crackers	\$3.5
Mediterranean Tapas Board served with pita wedges	\$4
Artichoke and Spinach Dip served warm with pita wedges	\$2.5
Buffalo Chicken Dip served with tortillas	\$3
Shrimp Cocktail served with cocktail sauce	\$4.5
Chips & Dip served with fresh salsa, guacamole and chorizo queso	\$4
Ahi Tuna Display served with pickled ginger and wasabi	\$5
<b>Combination Display</b> Our three most popular displays grouped together; a lighter portion of our fresh vegetables, assorted meats and cheeses, and our fruit ensemble	\$4

Prices do not reflect sales tax or service charge

# full service luncheons

For events between 10 am – 3 pm  
All meals served with choice of one soup

Quiche Loraine with fresh fruit	\$12
Grilled Chicken Salad grilled chicken, cucumbers, tomatoes, hard-boiled egg, shredded cheese	\$13
Chicken Caesar grilled chicken, tomatoes, olives, hard-boiled egg, parmesan cheese	\$13
Wedge Salad tomato, cucumbers, bacon, creamy gorgonzola dressing	\$13
Grilled Steak Salad grilled filet medallions, cucumbers, tomatoes, hard-boiled egg, shredded cheese	\$15
Kale & Peach Salad with granola, tomatoes, cucumber vinaigrette	\$13
Tuna Salad Croissant with fresh fruit	\$13
Chicken Salad Croissant with fresh fruit	\$13
Hummus & Vegetable Wrap with fresh fruit	\$13

## Soups

Cream of Potato  
Tomato Florentine  
Italian Wedding  
Chicken Noodle

Please limit your selections to three or less per event

Prices do not reflect sales tax or service charge

# luncheon buffets

For events between 10 am – 3 pm

## Entrees

Baked Scrod  
Vegetable Lasagna  
Traditional Lasagna  
Turkey Asparagus Roulades  
Grilled Apricot Chicken  
Bruschetta Chicken  
Meatloaf  
Beef Stroganoff  
Chicken & Biscuits

## Salads

Potato  
Tossed  
Fresh Fruit  
Italian Pasta

## Sides

Steamed Broccoli  
Vegetable Medley  
Corn O'Brien  
Green Beans  
Roasted Red Potatoes  
Potatoes Au Gratin  
Duchess Potatoes  
Pasta Marinara

Please choose one salad and one side

One Entrée/\$14

Two Entrées/\$15

Three Entrées/\$16

**Salad Bar Creation** build your own salad with fresh vegetables, cheese & other toppings

Choice of two sides or one soup

Chicken or tuna salad	\$13
Grilled chicken	\$14
Grilled steak	\$15

**Sandwich Creation** a display of assorted deli meats, cheeses, chicken or tuna salad, rolls, condiments

Choice of two sides or one soup \$13

**Breakfast Buffet** scrambled eggs, bacon, sausage, home fries, fresh fruit, pastries \$13

Add a waffle Station/\$3

Add an omelet station/\$4

**Brunch Buffet** start with our classic Breakfast Buffet \$19

Choose one luncheon entrée selection & two sides or salads

Selections are priced per guest and do not reflect sales tax or service charge

# dinner buffet

## Entrees

Baked Chicken  
Fried Chicken  
Stuffed Chicken Breast  
Seafood Newburg  
Boston Baked Cod  
Cod Florentine  
Vegetable Lasagna  
Roasted Turkey  
Peppered Chicken Tortellini  
Beef Roulades  
Beef Lasagna  
Braised Beef Medallions  
Smoked Ham  
Pork Marsala

## Salads/Choose One

Tossed  
Caesar  
Italian Pasta  
Potato  
Tomato & Cucumber  
Waldorf

## Vegetables/Choose One

Steamed Broccoli  
Glazed Carrots  
Vegetable Medley  
Green Bean Almondine  
Corn O'Brien

## Starches/Choose Two

Roasted Red Potatoes  
Potatoes Au Gratin  
Duchess Potatoes  
Pasta Marinara  
Pasta Alfredo  
Rice Pilaf

One Entrée/\$18

Two Entrées/\$20

Three Entrées/\$22

Selections are priced per guest and do not reflect sales tax or service charge

# formal buffet

## Entrees

Pomegranate Pork  
Georgia Chicken  
Champagne Chicken  
Crab Stuffed Chicken with Lobster Sauce  
Jamaican Jerk Sole  
Salmon Florentine  
Sweet Chili Salmon  
Prime Rib Lasagna  
London Broil  
Sliced Prime Rib

## Salads/Choose Two

Chopped  
Fresh Fruit  
Balsamic Tomatoes  
Almond Cranberry Couscous

## Vegetables/Choose One

Shaved Brussel Sprouts  
Baby Asparagus  
Sugar Snap Peas  
Seasonal Zucchini & Squash

## Starches/Choose Two

Yukon Gold Mashed  
Twice Baked Potatoes  
Tri Colored Baby Potatoes  
Gnocchi Marinara  
Sweet Potato Mashed

Two Entrées/\$25

Three Entrées/\$27

Add a carving station, made-to-order pasta station or seafood station for an additional \$7 per person

Selections are priced per guest and do not reflect sales tax or service charge

# dinner entrees

Table service events

Chicken Marsala	\$18
Vegetable Lasagna	\$17
Stuffed Chicken Breast	\$17
Champagne Chicken with artichokes	\$18
Chicken Cordon Bleu	\$19
Boston Baked Cod	\$18
Seafood Stuffed Cod	\$19
Bruschetta Salmon	\$22
Raspberry BBQ Salmon	\$22
London Broil	\$24
Prime Rib of Beef	Market Price
New York Strip Steak	Market Price
Filet Mignon	Market Price
Sirloin & Grilled Shrimp	Market Price
Sirloin & Crab Cake	Market Price

Sit down prices include salad and each entrée is accompanied by  
vegetable, starch & bread service

Please limit your selections to three or less per event  
There is a \$1 per person service fee applied to all sit down events

Selections are priced per guest & do not reflect sales tax or service charge

# dinner stations

Five Buffets Stylishly Arranged

\$34 per person

## Hors d'Oeuvres

Assorted Cheese Ensemble & Crackers  
Red Pepper Hummus with Pita Wedges  
Fresh Vegetable Display with Ranch  
Italian Sausage Stuffed Mushrooms

## Salads

Tossed with Three Dressings  
Caesar  
European Marinade  
Assorted Rolls & Butter

## Seafood

Blackened Salmon Display with Capers, Hard-Boiled Egg, Red Onion, Crostini & Cucumber Dill Sauce  
Mussels in a White Wine Garlic Sauce  
Handmade Crab Cakes with Remoulade

## Choose Two of the Following Stations:

### Carving/prepared to order by chef

Roasted Turkey  
Slow-Roasted USDA Prime Rib with Horseradish  
Choice of One Starch  
Choice of One Vegetable

### Pasta/prepared to order by chef

Linguini & Cavatappi Noodles  
Sautéed Shrimp, Crab Meat, Chicken & Fresh Vegetables  
Alfredo, Marinara & Olive Oil Sauces  
Cajun, Pesto & Garlic Seasonings

### Asian/prepared to order by chef

Fried & White Rice  
Lo Mein Noodles  
Sautéed Shrimp, Chicken, Pork & Vegetables  
Orange, Tsos & Teriyaki Sauces

Selections are priced per guest and do not reflect sales tax or service charge

# dinner grill packages

Grilled Chicken	\$17
Shrimp Skewers	\$20
Full Rack of Ribs	\$20
Half Rack of Ribs & Chicken	\$21
Steak & Chicken	Market Price
Steak & Shrimp	Market Price

## Sides/Choose Four

- Potato Salad
- Macaroni Salad
- Tomato & Cucumber Salad
- Italian Pasta Salad
- Coleslaw
- Tossed Salad
- Fruit Salad
- Corn on the Cob
- Baked Beans
- Macaroni & Cheese
- Roasted Red Potatoes
- Baked Potato Bar

## Golf Events

### Picnic Lunch

Pick Two: Hamburger, Hot Dog or Grilled Sausage  
Includes Cookies, Chips & Pasta Salad

\$9

### Boxed Lunch

Combination Sub, Cookie, Bag of Chips, Fruit & Condiments  
Packed & Ready to Go

\$8

Selections are priced per guest and do not reflect sales tax or service charge

# bar pricing

A Professional & RAMP Certified Bar Staff Included with Price

## Liquor Options

### Well

\$50 per bottle

Bourbon  
Whiskey  
Tequila  
Gin  
Vodka  
Rum  
Peach Schnapps

### Call

\$80 per bottle

Jack Daniels  
Jim Beam  
Black Velvet  
Jose Cuervo  
Tangeray  
Absolut  
Tito's  
Bacardi  
Captain Morgan

### Top

\$110 per bottle

Maker's Mark  
Crown Royal  
Jameson  
Dewar's  
1800  
Bombay Sapphire  
Grey Goose

## Wine Options

### House Selection

\$60 per 1.5L bottle

Merlot  
Cabernet Sauvignon  
Chardonnay  
Pinot Grigio  
White Zinfandel

### Premium Selection

\$35 per 750 mL bottle

Merlot  
Pinot Noir  
Chardonnay  
Sauvignon Blanc  
Riesling

## Beer Options

### Bottled

All Domestic/\$3 per bottle  
All Imports /\$4 per bottle  
All Craft & Specialty Brews/\$4-6 per bottle

### Kegs

All Domestic & Basic Imports  
½ Keg \$245  
¼ Keg \$155  
Inquire About Specialty Beer Pricing

## Punch Bowls & Champagne Toasts

Non-Alcoholic Fruit Punch/\$60  
Champagne Punch/\$80

Sangria Punch/\$80  
Absolut Punch/\$100  
Champagne Toast/\$60 per 1.5L bottle

All liquor & wine is measured to the tenth of the bottle & charged per consumption  
Prices do not reflect service charge