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WeddingWire

BRIDE'S CHOICE

Awards



2012

**FORE
LAKES**
GOLF CLUB



Wedding Package

www.forelakes.com



Welcome to Fore Lakes Golf Club!

Thank you for considering Fore Lakes Golf Club to host your upcoming wedding. Fore Lakes Golf Club has provided a beautiful setting and excellent food for a wide assortment of events since April 2000. The Fore Lakes family, assisted by their excellent management team and outstanding staff, will provide you one of the most memorable events of a lifetime.

Our banquet rooms can easily accommodate weddings, showers, holiday parties, birthday celebrations, golf outings, or business meetings for 125 to 750 guests. All of our rooms have access to the patio and deck areas, which provide the perfect setting to relax while looking at the sparkling lakes and rolling hills of the golf course or to enjoy an evening cocktail under the stars.

Please feel free to call us at (810) 982-3673 if you have any questions or to arrange a tour of our facilities. I look forward to speaking with you soon.

Sincerely,

Kathy J Almanza
Event Coordinator

Prices do not reflect a 20% Service Charge and applicable State Sales Tax (Prices are subject to change). Consuming raw and under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.



Hors d'Oeuvre A La Carte

Suggested Quantities

Cocktail and Hors D'oeuvres Reception: 10-15 Pieces Per person

Cocktail Hour Preceding Dinner: 6-8 Pieces per Person

Please note the Hors D'oeuvres that are priced per person are not all you can eat

Bridal Suite Appetizers

Finger Sandwiches	\$Call per person
Meat, Cheese and Crackers Tray	\$Call per person
Fresh Vegetable and Ranch Dip	\$Call per person
Fresh Sliced Fruit Tray	\$Call per person
Chilled Champagne	\$Call per bottle
Sushi	Market Price

Hors D'oeuvre Trays

Fresh Sliced Fruit Tray	\$Call per person
Fresh Vegetable and Ranch Dip	\$Call per person
Assorted Salami's, Capicola, Imported and Domestic Cheeses and Crackers	\$Call per person
Assorted Hot and Cold Smoked Fish, Caviar, Sushi	Market Price
Crab & Artichoke Dip served with Pita Chips	\$Call per person
Spinach & Artichoke Dip served with Pita Chips	\$Call per person
Sushi	Market Price

Chef Exclusive Canapés and Cold Hors D'oeuvres

Jumbo Shrimp Cocktail	\$Call per 100
Salami Cornets	\$Call per 100
Antipasto Skewers	\$Call per 100
Smoked Salmon Canapé	\$Call per 100
Brie Canapé with Raspberry Compote	\$Call per 100
Classic Tomato, Mozzarella & Basil Bruschetta	\$Call per 100
California Rolls served with Wasabi and Soy Sauce	\$Call per 100
Boursin Stuffed Cherry Tomatoes	\$Call per 100
Asparagus Wraps with Boursin Cream Cheese and Prosciutto	\$Call per 100

Chef Exclusive Hot Hors D'oeuvres

Swedish Meatballs	\$Call per 100
Mini Scallop Rumaki Wrapped in Bacon	\$Call per 100
Individual Mixed Quiche	\$Call per 100
Egg Roll with Plum Sauce	\$Call per 100
Spring Rolls with Dipping Sauce	\$Call per 100
Chicken Tenderloins with Honey Mustard	\$Call per 100
Mushroom Caps with Crabmeat	\$Call per 100
Chicken Wings	\$Call per 100
Carved Tenderloin of Beef	\$Call per person
Coconut Shrimp with Mango Chutney	\$Call per 100
Beef Satays Served with a Teriyaki Glaze and Peanut Dipping Sauce	\$Call per 100
Chicken Satays Served with a Teriyaki Glaze and Peanut Dipping Sauce	\$Call per 100
Miniature Beef Wellington	\$Call per 100
Crab Cakes Served with Creole Remoulade Sauce	\$Call per 100

End of Night Appetizers

Pizza – Your Choice of toppings	\$Call per person
Nacho Bar – Tortilla chips served with nacho cheese and toppings	\$Call per person
Sliders Station – Sliders, French Fries or Onion Rings and Condiments	\$Call per person

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Plated Dinner Package

Family Style Add \$Call per person

Includes

Soft Drinks, Coffee, Tea and Milk	Cake Cutting
Champagne Toast (Bridal Party)	Basic Linen Package
Table Set-up	Coat Check
Hall Clean-up	Fresh Baked Bread and Butter

Appetizer

Fresh Fruit and Vegetable Tray

Salad

Fore Lakes Signature Salad
Or
Caesar Salad

Pasta Course

~Choose One Noodle & One Sauce~
Noodle - Mostaccioli, Bow Tie, Penne
Sauce - Tomato Basil, Alfredo, Meat

Dinner Course

~Choose Two~
Stuffed Pork Loin - Apple Brandy Sauce
Chicken Breast - Marsala, Madeira or Picatta
Beef - Tenderloin Slow Roasted and Sliced (Choice of Sauce)
Beef - Grilled Medallions with Mushroom Demi-Glace
Fish - Grilled Salmon stuffed with Spinach & Crabmeat
(Vegetarian Option Available)

Potato Choice

~Choose One~
Roasted Garlic Whipped Potatoes
Herbed Roasted Redskin Potatoes
Harvest Blend Wild Rice

Vegetable Choice

~Choose One~
Mixed Medley of Yellow Squash, Asparagus and Carrots
Garden Blend of Broccoli, Sugar Snap Peas and Carrots
Green Beans with Garlic Oil and Tomatoes
California Blend of Broccoli, Cauliflower and Carrots

Dessert

Chocolate Mousse or Raspberry Sorbet

<u>All prices per person</u>	<u>Sunday-Friday</u>	<u>Saturday</u>
Palmer Bar Selection	Call	Call
Nicklaus Bar Selection	Call	Call
Tiger Bar Selection	Call	Call

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Bar Service

(Bar service will run for 5 hours, closed during dinner)

Add \$2 per person for bar service during dinner

Additional liquor and wine selections are available at bottle pricing

An \$80 per Bartender Fee (per 100 guests) will be added on all cash bars

Substitutions may be made based on inventory levels

Palmer

House Brand Vodka ~ Gin ~ Whiskey ~ Scotch ~ Bourbon ~ Rum

Amaretto ~ Peach Schnapps ~ Irish Cream

Bud Light ~ Killian's Red

White Zinfandel ~ Chardonnay ~ Piesporter ~ Merlot ~ Cabernet Sauvignon

Fresh Fruit Garnishes ~ Bartenders ~ All Mixes

Nicklaus

Tanqueray Gin ~ Canadian Club ~ Stolichnaya Vodka ~ Dewers' Scotch

Jack Daniels ~ Jim Beam ~ Bacardi Rum ~ Captain Morgan's Spiced Rum ~ Kahlua ~ Bailey's Irish Cream

Bud Light ~ Killian's Red

White Zinfandel ~ Chardonnay ~ Piesporter ~ Merlot ~ Cabernet Sauvignon

Fresh Fruit Garnishes ~ Bartenders ~ All Mixes

Tiger

Tanqueray Gin ~ Canadian Club ~ Stolichnaya Vodka ~ Dewers' Scotch

Jack Daniels ~ Jim Beam ~ Bacardi Rum ~ Captain Morgan's Spiced Rum ~ Kahlua ~ Bailey's Irish Cream

Admiral ~ Bombay Sapphire ~ Crown Royal ~ Grey Goose Vodka ~ Glenlivet ~ Southern Comfort

Sweet and Dry Vermouth

Bud Light ~ Killian's Red

White Zinfandel ~ Chardonnay ~ Piesporter ~ Merlot ~ Cabernet Sauvignon

Pinot Grigio and Shiraz Wines

Fresh Fruit Garnishes ~ Bartenders ~ All Mixes

Champagne & Punch

Entire Room \$Call per person

Fruit Punch \$Call per gallon

Spiked Punch \$Call per gallon

Mimosas \$Call per gallon

Mumms Cordon Rouge \$Call per bottle

Dom Perignon \$\$Call per bottle

Cristal Upon request

Wine Service

Tableside service for your guests by our professionally trained staff during dinner

\$Call per person

Martini Bar

Experienced mixologists prepare special martinis for your guests for 1 ½ hours. A menu of ten different martini flavors will be placed at each bar for your guests' convenience. Your bar includes additional liquors and garnish as needed.

\$Call per person

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Sweet Endings

Fresh Fruit

Includes peeled and sliced watermelon, pineapple, honeydew, cantaloupe, strawberries, apples, oranges, kiwi and pears.

\$Call per person

Sweet Finale

Hand dipped milk and white chocolate dipped strawberries, classic homemade cannolis, petite cheesecake, chocolate mousse, tarts, assorted bars, gourmet cookies, and fresh fruit mélange.

\$Call per person

Decadent Dessert

Vast assortment of dessert's to make a sweet impression for your guests. Chocolate mousse, assorted pies, French pastries, mousse cakes and tortes, cheesecakes, hand dipped chocolate covered long stem strawberries, fruit tarts, tiramisu, cannolis, petit fours, fresh fruits.

\$Call per person

Chocolate Fountain

This is a spectacular way to end your meal. Your guests will cover pieces of seasonal fresh fruit, cream puffs, rice crispy treats, pretzels, marshmallows and much more, with rich Belgium milk chocolate cascading from a three tier fountain. Chocoholics beware!

\$Call plus \$Call per person (1 ½ hours)

Pastry Tray

Assorted miniature pastries

\$Call per person

Chef's Exclusive

Ice Cream	\$Call per person
Cheesecake	\$Call per person
Assorted Achatz Pies	\$Call per person
Chocolate Mousse	\$Call per person
Cheesecake Parfait	\$Call per person
Hot Fudge Cream Puff	\$Call per person
Raspberry Sorbet	\$Call per person
Large Fresh Handmade Cannoli's	\$Call each
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut or Peanut Butter Cookies	\$Call each

Ice Sculptures

Various Designs

Price based on design

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Dinner Options

Vegetarian Entrée

Portobello Mushroom Ravioli

Handmade ravioli stuffed with Portobello mushrooms served in a tomato basil cream sauce.

Eggplant Parmesan

Pan seared, breaded eggplant slices, and served with fresh tomato sauce and Parmesan cheese.

Linguini Primavera

Tomatoes and fresh vegetables sautéed with garlic, olive oil, white wine and lemon juice, tossed with linguini and garnished with Parmesan cheese.

Portabella Napoleon

Portabella mushroom layered with roasted tomato, zucchini, yellow squash and provolone cheese topped with a delicate white wine cream sauce

Children's Menu

Unlimited Beverage

Any meal served to a child age 12 and under that is the same as the chosen adult meal will be charged ½ of the cost of that meal.

~Choose One~

Chicken Fingers
Grilled Cheese

~Choose One~

Smiley fries
Fresh fruit

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Frequently Asked Questions

What is included in the Deposit?

To reserve space for an event, a deposit is required to confirm a date and it **guarantees your package price**. However, menu items could be subject to change based on market fluctuation with proper notification. The deposit is deducted from the total outstanding bill. The cost per person includes set-up, cleanup, tables, chairs, table linens, skirting, flatware, stemware, china, cake cutting, coatroom, champagne toast for the bridal party, valet parking, gratuity and state sales tax.

Is there a cancellation fee?

In the event of a cancellation, deposits are non-refundable. Installments are refunded within 30 days, depending on the date of cancellation of the event.

When and for how long, is the hall available?

Room rental is for up to 6 hours and room availability is based upon prior events scheduled and your minimum set-up requirements. Approximately two weeks prior to your event the event coordinator will confirm the time available. The Hall should be vacated one hour after the close of your event. All centerpieces and personal belongings must be vacated from the hall at that time.

May I use my own caterer?

Fore Lakes Golf Club will provide all food and beverage services for your special event, with the exception of a specialty cake/dessert. No carry out boxes are allowed

Is the facility handicap accessible?

The entire facility including the restrooms, are fully handicap accessible, with an elevator serving both levels.

What decorations may be used?

Flowers, vases, lighting and candles can be used. All candles must be contained in a glass holder. We cannot permit the affixing of anything to the walls, windows, floors or ceilings using nails, tape, staples or any other substance. The use of glitter, confetti, or fireworks and sparklers are not permitted.

Are there rooms available for the bride and attendants?

Yes, you and your bridal party will enjoy a private suite provided on the day of your reception.

Can the dance floor be moved?

No. The dance floors are permanently located to provide for optimum guest seating, food service arrangement, and disc jockey/musician access.

Do you have a piano or any other musical instruments?

We do not have any musical instruments on site. They can be rented from an outside vendor of your choice.

Are there any restrictions on photography or videotaping?

We ask our guests to observe proper golf etiquette when taking pictures near the golfing areas. Photographs are not allowed on the greens, golf carts, or on the course.

Are there restrictions on alcohol?

We are a state-licensed facility and cannot serve alcoholic beverages to persons under the age of 21. Should the age of a guest be in question, including members of the wedding party, proper identification will be required. All alcoholic beverages must be purchased through and served by an employee of Fore Lakes Golf Club. Outside alcohol will be confiscated.

If I am having a reception only, may I still take pictures at the Gazebo and the Water Fall area?

The Gazebo and Waterfall area will be available to you upon the completion of any previously scheduled wedding ceremony. Fore Lakes Golf Club offers many beautiful areas for photographs.

What doesn't Fore Lakes Golf Club provide?

You will provide your own wedding cake, centerpieces, photographer, music and ceremony officiant. Chair covers and specialty linens are not provided but available for a nominal fee.

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Halls

Capacities

<i>Hall</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Deposit Amount</i>
The Restaurant:	125	225	Deposit \$500.00
West Hall:	125	200	Deposit \$500.00
East Hall:	225	300	Deposit \$500.00
The Grande Hall:	375	500	Deposit \$1,000.00
Entire Facility:	600	725	Deposit \$1,500.00

Ceremony Site Package - \$Call

This picturesque ceremony location offers the rare opportunity to celebrate your ceremony outdoors. Surrounded by lush landscaping, sparkling blue water and the pristine setting of the golf course as your backdrop. All ceremonies include the use of the gazebo on the water for one hour. It includes setup and cleanup of the site, 200 white garden chairs, mid-week wedding rehearsal and ceremony coordination.



White Garden Chairs	\$Call per chair
Chair Covers	\$Call per chair

Fore Lakes Golf Club offers an installment program which is based on the targeted guest count at your per person negotiated price divided into three equal payments. The payments are divided as follows:

First Payment Due	Eight months before event
Second Payment Due	Four months before event
Final Payment Due	We will make an appointment with you no later then 14 days prior to the event, where all menu/beverage selection, setup instructions, vendor information, and final guest counts are tallied. Final payment will be due at this appointment.

******Guest counts can be increased up to 1 week before the event, but no reductions will be allowed, as food is ordered on the final guest count given at the final appointment. At the final appointment, an itemized invoice will be presented to you. All charges will be based upon the actual guest count so long as it meets the minimum requirements. Acceptable forms of payment include cash, personal or business checks and credit cards.

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